THE NATIONAL

# PROVISIONER

DECEMBER 19 - 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891



Season's



to all our friends

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# 3 EXPERIENCED WORKERS THAT ARE ESSENTIAL IN SAUSAGE MAKING

Today, as America goes into high gear for victory, you in the packing industry must speed up the production and improve the quality of process meats and sausage products in order to help feed the vast army of civilians and military men with healthy, wholesome nutritious food. This means that every available means must be employed to insure continuous production of these energy building foods.

Our job, as manufacturers of sausage making machinery, is to supply you with the proper tools and equipment so that you can do your part better and faster.

Illustrated are three experienced Buffalo workers that are improving the quality of the product and speeding up production in plants everywhere.

Buffalo Silent Cutters produce a smooth, fine-textured, high-yielding emulsion free from undesirable lumps and sinews. They protect protein value, improve the quality of the finished product and increase yield. Plants report that these machines are speeding production 25 to 50%.

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Buffalo Grinders are essential in sausage making because they condition or grind the meat into small uniform pieces without mashing or heating. When this ground meat is placed into the Silent cutter, the result is a smoother emulsion of the highest quality free from small bones and tough sinews.

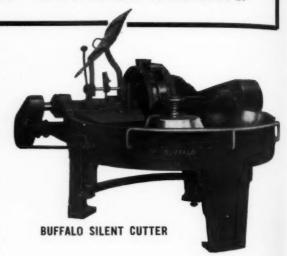
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Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities.







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BACK UP THE NATION'S "SHARE-THE-MEAT" PLAN!



Buffalo

QUALITY SAUSAGE MAKING MACHINE







Valume 107

**DECEMBER 19, 1942** 

Number 2

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

# Meat and Gravy

WHOLE-HEARTED consumer cooperation in the Share-the-Meat program would make meat rationing unnecessary, Jay C. Hormel, president, Geo. A. Hormel & Co., told company stockholders at their annual meeting on December 9. "As far as I am concerned," declared Mr. Hormel, "life is already complicated enough, and I, for one, would like to avoid meat rationing." Mr. Hormel's comments tie in closely with the views of the prominent packer executive contained in an article in this issue which should be of interest to every packer. See "Can't the Meat Industry Do the Rationing Job Better?" on page 10.



In Smithfield, N. J., Oscar E. Lapre tends his business and bothers no one, but his neighbors all say "phooey." Anyhow, it's an honorable business and Uncle Sam is asking for more people to enter the field. Uncle Sam doesn't say to raise hogs in your front yard if you live in the city, but Oscar E. Lapre does. The elite of Smithfield brought suit against Mr. Lapre and his efforts to ease the meat shortage, because they said his front yard stank, and the stink went into everybody else's yard and then into the houses, "Phooey! Three hundred pigs really stink. He should raise roses," was one complaint put up to the judge. But the judge patted Mr. Lapre on the head and told him to go ahead and raise pigs, as long as they stay home. The judge had read about the meat shortage; maybe he figured he might be needin' some of that pork "come next year."



Take the back seat, you four-legged critters grown only for food! A society working for the welfare of the nation's felines wants two acres of your stomping grounds on hundreds of inland farms in order to build air raid shelters for cats. "Cats are absolutely essential to the public health," claims this organization. So is a cow or a pig, we maintain, and that two acres of ground will produce a lot more in the way of food for victory than the cat will ever give solace to a lonesome tummy.



When the Allies landed in Africa they really hit Mr. Schickelgruber in the bread basket. The Germans were taking 80 per cent of Morocco's foods, which included huge quantities of meat and eggs. Now the U. S. will bring in meats; Moroccan civilians, released from German demands, have already begun to eat more food and dress better.



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"Unt Of Darkness Shall
Come Dawn—
ut Of Winter Shall
Come Spring—
ut Of Striving Shall
Come Peace"

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From Our Combined Efforts Shall Come Victory

SYLVANIA INDUSTRIAL CORPORATION
122 East 42nd Street New York City

Buy U.S. War Bonds and Stamps

# SOLDIERS' FIELD RATIONS PROTECTED BY CELLOPHANE

The U.S. Army Quartermaster Corps uses Du Pont Cellophane to protect many of the food rations issued to soldiers.

Under the most severe conditions—rain or shine, jungle or desert, winter or summer—Cellophane helps protect the freshness and nutrition of these special rations.

In addition to its use on Army field rations, the Government is finding many other vital wartime uses for Cellophane because of the outstanding protection it provides. E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.

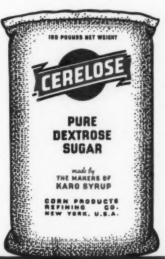
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Cerelose pure Dextrose enhances fine FLAVOR and produces better COLOR

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FRANKFURTERS
and
BOLOGNA



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Let's Get Down to Casings!

For Liver Sausage at its Best... Use

# ARMOUR'S SEWED CASINGS

\* Let's talk facts.

We honestly believe that Armour's Sewed Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, wellrounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Sewed Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order Armour's.

If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.

#### Fase Quota Rules for I2-Day Period; Cut Pork and Veal

REDUCTION in slaughterers' quotas on distribution of pork, veal and lamb and mutton to the civilian market in the first quarter of 1943 were announced by the Office of Price Administration this week. At the same time the OPA amended Restriction Order No. 1 to permit beef deliveries against packers' first quarter quotas during the last 12 days of 1942.

The latter move is designed to ease local meat shortages which have arisen in a number of localities as packers have exhausted their current quarter quotas and been forced to stop civilian sales and close down their plants or curtail operations.

Beginning December 20, slaughterers will be allowed to make beef deliveries against their first quarter quotas for 1943; however, they can only deliver up to 10 per cent of their first quarter quotas during the period December 20 to January 1. Those who deliver 10 per cent of their first quarter quota during the last 12 days of December must take it out of their January allocation.

#### **Quotas on Monthly Basis**

Slaughterers who kept within their quotas this year will be allowed to sell 40 per cent of the first 1943 quota during January. Those who use 10 per cent in advance will be allowed to sell only 30 per cent of the quota in January. The remaining supplies for the quarter will be divided equally—30 per cent in February and 30 per cent in March.

To distribute the new reduced quotas equitably throughout the coming quarter, slaughterers are ordered, in effect, to allocate their civilian deliveries on a monthly rather than a quarterly basis, OPA said. The previous meat restriction order left the matter of spreading deliveries evenly over a three month period to the discretion of the packers themselves.

However, OPA warned that those who do not stay within their quotas during the next three months will be allowed no relief. So-called overage provisions in the original restriction order, which allowed packers to deliver 10 per cent more than their civilian quota, but required them to charge the excess against their next quarter's quota, will expire on March 31, and no overage may be charged against the third quota period. The overage on beef was taken out of the order on November 9 when the quota for beef was cut from 80 per cent to 70 per cent.

Sharp reductions were made in quotas

for veal, lamb and mutton by the new order. Veal quotas were cut from 100 per cent of 1941 deliveries to 70 per cent, and lamb and mutton were cut from 95 per cent of the 1941 figure to 75 per cent.

Pork deliveries for civilian purposes were reduced from 75 per cent of 1941 to 70 per cent. Beef quotas were left unchanged.

The reductions in veal, lamb and mutton quotas were made, officials said, because the armed forces intend to use more of these meats in the first quarter of 1943 than heretofore "in order to release more pork and beef for shipment abroad."

#### **Estimates Revised**

According to Secretary of Agriculture Claude R. Wickard, Food Administrator, and OPA, estimates last fall were for a total military and lend-lease demand of 6,500,000,000 lbs. of meat for 1943. The latest requirements indicate, however, that more than 2,000,000,000 lbs. will be needed for the first quarter—and if this need should continue at the same rate the total would run from 1,500,000,000 to 2,000,000,000 lbs. above the earlier estimates.

Supplies in the first quarter of 1943 will be reduced by the equivalent of five oz. a week an adult civilian. Pending inauguration of rationing, such consumers are now being asked to limit their consumption to not more than 2½ lbs., or 40 oz. a week. The new voluntary ration would be about 35 oz. per week for each adult citizen.

#### AMI HEADS ESCHEW STEAKS FOR STEW

Men who know meat best now are eating meats unrestricted under the government's Share the Meat program and finding satisfaction in doing so, the American Meat Institute reported this week, adding:

"Our board of directors, composed of heads of meat packing companies from coast to coast, and experts when it comes to juicy steaks, succulent roasts and such, had a ragout at their regular luncheon meeting. In a flavorful brown sauce, it was made of lamb hearts, veal kidney and mushrooms.

"The board had satisfaction two ways: 1) the ragout (so-called by the chef who devised it—stew to most people) was pronounced so excellent that many asked for second helpings, and 2) the customary choice steaks usually on the menu were somewhere serving American fighting men, or on the way there."

#### Standard Cuts and Zone Maximums in New Lamb Ceiling

REVISED Maximum Price Regulation 239, lamb and mutton carcasses and cuts, at wholesale and retail, was issued on December 19. The lamb ceiling is quite similar to the new MPR 169 (beef), using the same pricing zones.

MPR 239 sets up uniform cutting and grading standards in the same way as the beef regulation. Cutting standards will be the same all over the country. Zones 2, 3 and 4 will be base zones.

For example, the price in the base zone for the different grades, using only one item as an example, is as follows:

Lamb	Grade;	AA	A	В	C,
Carcass, rot dressed, 1	ind pluck out.	.26.50	25.00	23.00	20.75

Mutton is graded as follows, using as a sample, in the base zone, mutton carcass, round dressed, pluck out:

Grade	8,	good	or	better.		×	 				 *		è		0 1	 13	.75
Grade	M.	comn	ner	ial			 	×	 ×	* 1		×		× .		 12	.50
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Differentials to be added for different zones are as follows:

Zone	1										ŷ.	×		×	×	×	ň				ß:	1	, Ž	M	)	1	þ1	r	M	ř	base
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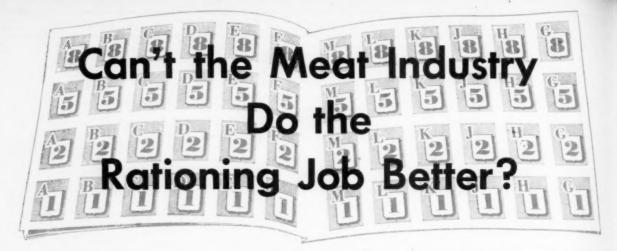
Prices are set up by grades in a price table, using the base zone, for the following cuts:

Carcass, round dressed, pluck in; carcass, round dressed, pluck out; hind saddle or hind quarters; fore saddle or fore quarters; legs or leg; loins, single or double; hotel rack, single or double; yoke, whole or half; breast or shank; kosher fore saddle or fore quarter; kosher bracelet, whole or half, and kosher chuck, whole or half.

Following the above table, setting up prices for the above cuts in the base zone by grades, is a price table setting prices for the following cuts in the base zone (not by grades):

	Base zone
Boneless lamb shoulder	roll
Lean boneless lamb	30.00
Lean boneless mutton	
Regular boneless mutton	16.00
	bulk 9.50

Special prices are set up for hotel supply cuts, when sold to hotels, restaurants, etc. Transportation allowances are provided, as well as packaging allowances, following in general the pattern of the beef ceiling.



IT IS essential that the specific objectives of the government's program for distribution of meat to civilian customers—that is, how far the government intends to go in controlling consumption of individuals, and on what basis—be stated in exact terms to the meat packing industry. The industry should be given an opportunity to study them with a view to seeing whether the program is such that it could be carried out by means of a voluntary cooperative effort of the meat packers.

It has been stated repeatedly in the press that one of the objectives of those who advocate consumer rationing of meat is to insure "equitable distribution" among individual consumers. The industry should urge the Secretary of Agriculture, as Food Administrator, to give most careful consideration to what is meant by "equitable distribution." Does it mean:

- 1) That an equal quantity of meat should be sold through commercial channels to every individual, or
- 2) That every individual should have an equal total supply of meat, whether obtained from commercial or non-commercial sources?
- 3) That any allowance is to be made for meat supplements, such as poultry, game, fish, cheese, etc., or
- 4) That every individual is to have his normal share of the commercial meat supply?

#### **Personal Factors**

- 5) That any allowance is to be made for relative *needs*, based on age, occupation, the relative availability of other foods, etc.?
- 6) That any allowance is to be made for meals eaten outside the home, say at plant cafeterias, restaurants, etc.?
- 7) That an attempt is to be made to control consumption by individuals, or
- 8) That control by areas or communities will be sufficient?

Coupon consumer rationing of meat has also been advocated for the United

# Private Enterprise Should Handle Meat Distribution

WHOSE job is transportation? Is it the government's?

No! It is the railroads' job and they have done it superbly under great wartime difficulties. Carrierplanned and carrier-directed, the railroads' wartime performance has been many times more effective than the fiasco of government operation in the last war.

Whose job is meat distribution? Is it the government's?

No! It is the job of the meat industry—one which the industry can perform effectively and equitably if unhampered by compulsory rationing, bureaucracy and red tape.

That is the positive belief of the prominent packer executive whose analysis of the problems of meat distribution under a government-imposed consumer rationing program, and whose outline of a self-governed, voluntary industry program, are presented here. His views have no tinge of "let the government do it" or defeatism; they should provoke thought among government advocates of meat rationing and thought and action among meat packers.

States because it has worked in Great Britain, which would seem to be an erroneous premise. Great Britain is a small country (no larger than Ohio and Kentucky), where the population is largely urban and homogeneous. Climatic conditions are equable—vastly different from the United States, where

our climate ranges from very cold to semi-tropical. Great Britain is not self-supporting in food, and the government owns all the imports. A large proportion of the U. S. population is agricultural and is comparatively self-supporting as far as food is concerned. A scheme that will work in Great Britain would not necessarily be applicable to the United States.

If the Secretary finally decides that the government program is to deal with the allocation of meat to individuals through consumer rationing, obviously the meat packing industry can do little about it.

However, if his approach is to insure equitable distribution by areas or communities, the meat industry should be able to handle the problem by voluntary cooperation within itself—under government auspices, if necessary—without the imposition of elaborate governmental regulation, with all its consequent slow-moving bureaucracy and red tape. If this is the Secretary's attitude the industry should ask for an opportunity to show what it can do.

#### **Problems Under Rationing**

The government must realize that there will be many problems of meat distribution under a consumer rationing program.

Most food rationing proceeds on the theory that each adult is entitled to the same quantity of the food in question, that consumers will be able and willing to make their purchases in such quantities, and that the existing trade channels make such distribution possible. It is doubtful whether this is true of meat. If such a plan of meat rationing is adopted, it will create some very serious problems.

In the first place, the needs of consumers for meats vary widely by localities. In certain sections the meat diet is supplemented by liberal supplies of items like fish and game, obtained locally by the individual consumer or a member of his family. Thus meat needs are not uniform all over the country.

In the second place, the proportion of the supply of meats obtained through commercial channels varies greatly in different sections. According to the estimates of the U. S. Department of Agriculture, not over two-thirds of the country's meat supply is produced in meat packing plants, the balance coming from farm and local retail slaughter. Commercial establishments furnish much more than two-thirds of the meat in some sections, but much less in others.

#### **Greater Disparity Would Result**

This means that if consumers everywhere are provided with coupons enabling them to make identical purchases of meats from commercial sources, the result will be a greater disparity in the quantity per person in various areas than is the case now.

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That these differences are significant can be readily determined by analyzing the data on food sales from the Census of Distribution. The sales of food stores are tabulated separately for all states and numerous cities, and the sales of meats (through meat stores and through combination food stores) can be estimated with reasonable accuracy from sample analyses in one of the earlier census studies. When these figures are reduced to a per capita basis, a wide variation between areas (states and state subdivisions) will be readily observed. The same thing is true as between cities of various classes and in various sections of the country.

For example, commercial meat sales per capita apparently run highest in New York City and in Washington, D. C.—something over 2 lbs. per capita per week. Other large cities show relatively high figures—from 1½ to 2 lbs. a week in most of the cities of over 300,000, There is a tendency for the per capita meat purchases through retail stores to decrease as the size of the city decreases, though this tendency is not absolutely uniform.

Country districts show smaller per capita figures. In some of the southeastern states the meat sales through retail stores drop to considerably less than 1 lb. per capita. Thus the extreme variation is in a ratio of almost three to one—that is, it appears that consumers in certain sections normally buy, through meat stores, at least three times as much meat as consumers in other sections.

#### Some Pointed Questions

From a rationing standpoint, this raises the following questions of major importance:

1) Do the government and the public want a rationing program (same allotment to everyone) which may have the effect of cutting normal per capita consumption in half in some localities, while permitting it to be doubled in others? This is what a uniform coupon allowance probably would do. It should be noted, furthermore, that this would not insure uniform per capita consumption, merely uniform per capita pur-

chases from the retail meat dealer.

2) If this is not the intention, is there to be a rationing program which will allow for normal differences in per capita consumption by localities, and by seasons, and for the extent by which these are influenced by the availability of meat or meat substitutes from other sources? Working out a scientifically adjusted and foolproof plan along these lines will be a task of considerable magnitude.

3) If the uniform allotment plan is adopted, the government will have to assume responsibility for completely changing the meat-eating habits of the entire nation—greatly increasing the consumption in some localities, and decreasing it in others. Is there any assurance that the existing distributive setup is or can be adjusted to carry out the program? This might involve a complete change in the number of retail stores operating in various localities, the personnel required to operate them, the number of trucks required to make the local deliveries, the number of refrigerator cars required to transport the meat, etc.

#### **Upset Trade and Spoilage**

It should be realized that such a plan might bring about a complete dislocation of the existing trade facilities established by meat packers and whole-salers for moving meat into normal consumption channels. This would be a costly and time-consuming task, and the political repercussions might be extremely painful. The difficulties already experienced by processors and distributors in obtaining adequate supplies to continue operations would be greatly magnified. The effect might be to limit presently useful "distributive facilities in some sections, and to overload to the breaking point those in other sections.

The risks of actual loss of product by spoilage are not to be ignored. Packers would have to guess where meat would be wanted from week to week. If an over-supply occurred in some market, there would be no way to relieve it. It would be illegal to sell the product at all unless there were consumers on hand who had coupons they were willing to exchange for it. Trainloads might spoil while owners searched for a possible market.

The meat industry is primarily concerned with whether it can do the kind of a job which rationing authorities may decide should be done. This industry is noted for its alertness and ingenuity in meeting emergencies and dealing with unprecedented situations, but since its facilities and labor forces are already severely strained, some consideration should be given to how much dislocation of its activities is warranted and can be sustained without waste or excessive economic cost.

Get in the scrap! Scour your plant for unused equipment and materials.

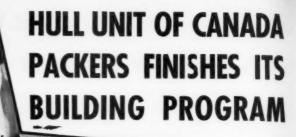
#### NON-SLAUGHTERERS PROTEST MPR 148, 169 AND RO NO. 1

Formation of the National Associaation of Non-Slaughtering Meat Processors and Wholesalers at New York this week was followed by selection of Walter Seiler, Karl Seiler & Sons, Philadelphia, as temporary chairman and George Kast, New York, as temporary secretary. The following communication was sent by the organization to President Franklin D. Roosevelt; Secretary of Agriculture Claude R. Wickard; Donald M. Nelson, chairman of the War Production Board, and Leon Henderson, Administrator, Office of Price Administration:

"According to the 1939 business census taken by the Department of Commerce the non-slaughtering processors and wholesalers handle 39 per cent by volume of the meat distributed in the United States. A meeting of the National Association of Non-Slaughtering Meat Processors and Wholesalers was held at the Hotel New Yorker on December 12, 1942. The following resolutions were unanimously adopted: That the revised beef and veal maximum price regulation No. 169 and the revised pork maximum price regulation No. 148 are unfair, capricious and contrary to the intent and provisions of the Emergency Price Control Act and its amendments. That said revised regulations operate to compel changes in business practices and means or aids to the distribution of meats established and existent in the industry for over 50 years. That the new OPA, although cognizant of the existing abnormal market conditions, have, through the issuance of Meat Restriction Order No. 1, created a monopolistic control of the meat supplies available for civilian consumption. Packers and slaughterers have denied the processors and wholesalers their just percentage of meat supplies that they are entitled to receive. That unless immediate relief is granted by the OPA, thousands of non-slaughtering processors, wholesalers and retailers throughout the country will be forced out of business, nationwide distribution to the civilian population will be seriously impaired and their morale undermined."

#### CHICAGOANS TO FIGHT ORDER

A \$25 assessment on every meat truck of the United Wholesale Meat Dealers' Association, Chicago, was voted late this week as plans were drawn by the organization to fight to the end federal meat restriction orders which prohibit them from buying beef from packers. G. A. Wezerek, president of the association, said that members deliver 60 per cent of the meat used in Chicago butcher shops. He predicted that 5,000 shops would be out of beef by the end of the week.



THE plant of Canada Packers Limited in Hull, Queboc, has been thoroughly modernized and a new four-story building added to integrate processing lines and departments so that production can be streamlined. The modern hog processing room (1) is located on the top floor, where the hogs move on automatic conveyors for cleaning and eviscerating.

Photo 2 shows the outside of this new plant, which is designed, built and equipped to attain the maximum regular need of production of top quality merchandise at the lowest cost in man-hours and overhead. A modern fireproof loading dock, which can accommodate 18 trucks at a time, is shown in Photo 3. The enclosed loading facilities stem from a central refrigerated shipping room.

The beef sales cooler (4) is claimed to be one of Canada's finest. Completely air conditioned and refrigerated, it is insulated with corkboard. This room is profusely lighted, and is painted in two shades of green. Photo 5 shows a view of part of the sausage manufacturing department. Here ample light is made available by high ceilings and large windows.

The new building houses all the primary processing departments. The hog and stock killing departments are located on the top floor; hog casings are processed on the third floor; the beef killing, beef casings and fancy meat preparation departments occupy the second floor; edible tallow and lard are processed in one section of the first floor. The remodelled part of the building contains such departments as pork cutting, beef boning, lard packaging, curing, smoked meats and shipping. Ultra modern offices with fluorescent lighting are another feature of the plant.

Photos by Malak, Ottawa

#### New Maximums on Sausage Products for War Agencies

EILING prices on frankfurts and bologna sold to war procurement agencies have been established by Maximum Price Regulation 286 at about the same levels as buyers for the armed forces have been paying for the past month. The new regulation, effective December 19, sets the following f.o.b. plant maximum prices in Zone 4, the base zone: Frankfurters in hog casings, \$26.50; frankfurts in sheep casings, \$28.00; skinless frankfurts, \$26.50, and bologna, \$23.25.

The ten zones established in Revised Maximum Price Regulation 169 (see THE NATIONAL PROVISIONER of December 12, page 40) are to be used as zones for the purpose of MPR 286. Zone differentials are as follows: Zone 1, \$1.75; Zone 2, \$1.00; Zone 3, 50c; Zone 4, base; Zone 5, 25c; Zone 6, 50c; Zone 7, 75c; Zone 8, \$1.00; Zone 9, \$1.25 and Zone 10, \$1.50.

Additions may be made for transportation by the seller. If the delivery is made by a vehicle owned or operated by the seller, the seller may charge an amount equivalent to the lowest commercial common carrier rate for such delivery. If there is no common carrier service to the buyer's destination, the seller may charge the actual cost of making the delivery. However, such delivery charge shall in no event exceed: 25c per cwt. up to 25 miles; 50c per cwt., 26 miles to 150 miles, and 75c per cwt., 151 miles to 300 miles.

#### **Exception Provided**

Provision is made that regardless of any contract none of the sausage items specified in the regulation may be sold or delivered after December 19 to any war procurement agency at prices higher than the maximum prices, except where prior to December 19, such products were delivered to a carrier other than a carrier owned or controlled by the seller for delivery to the purchaser.

Previous to this regulation ceiling prices for beef sausage were set under the beef regulation, No. 169 at the point at which at least 30 per cent of such sausage items were sold during the period March 16-28, 1942.

Some confusion resulted from lack of properly established maximum prices, variations in individual packer ceilings and difficulty of procurement by war procurement agencies.

The new ceilings have been set by OPA on a dollar and cents basis following a survey of federal specifications, cost of raw materials, and manufacturing and packing costs. Further studies now are under way to ascertain the specific variables in processing costs among manufacturers in various parts of the country. It is the intention of OPA to supersede this order with a new sausage regulation which will in-

9, 1942

clude all sausage sales, civilian or military.

The full text of Maximum Price Regulation 286, except for the zone descriptions, follows:

(a) The maximum prices, f. o. b. plant, for these products, produced in Zone 4, shall be as follows:

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that such delivery charge shall in no event exceed:

80.25 per cwt. up to 25 miles .50 per cwt. 26 miles to 150 miles .75 per cwt. 151 miles to 300 miles

§ 1364.863 Less than maximum prices. Lop prices than those specified in § 1364.802 may charged, demanded, paid or offered.

charged, demanded, paid of offered.

§ 1364.694 Evasion. The price limitations set forth in this Maximum Price Regulation 286 shall not be evaded, whether by direct or indirect methods, in connection with an offer, solicitation, agreement, saie, delivery, purchase of receipt of, or relating to any of the products listed herein, alone or in conjunction with any other commodity, or by way of commission, service, transportation, or other charge, or discount, premium, or other privilege, or by tying agreement or other trade understanding, or by any other means.

8 1364 805 Enforcement, Percent violating and

§ 1364.306 Enforcement. Persons violating any of the provisions of this Maximum Price Regulation 286 are subject to the criminal penaltics, civil enforcement actions, suits for treble damages, and proceedings for the suspension of Recuses, as provided by the Emergency Price Control Act of 1942, as amended. Persons having evidence of violations of this regulation are urged to communicate with the nearest field or regional office of the Office of Price Administration or with the principal office in Washington, D. C.

washington, D. C. g. 1364.806 Petitions for amendment. Persons seeking a modification of any of the provisions of this Maximum Price Regulation 286 may file a petition for amendment in accordance with the provisions of Revised Procedural Regulation No. 1, issued by the Office of Price Administration. § 1364.807 Zones. These sone descriptions have been omitted to save space since they are the same as those used in MPR 169, Revised.

as those used in MPR 169, Revised.

§ 1364.698 Definitions, When used in this Maximum Price Regulation 286, the term:

(a) "Person" means any individual, corporation, partnership, association or any other organized group of persons, or legal successor or representative of any of the foregoing, and includes the United States or any agency thereof, or any other government, or any of its political subdivisions, or any agency of any of the foregoing:
Provided, That no punishment provided by this regulation shall apply to the United States or to any such government, political subdivision, or agency.

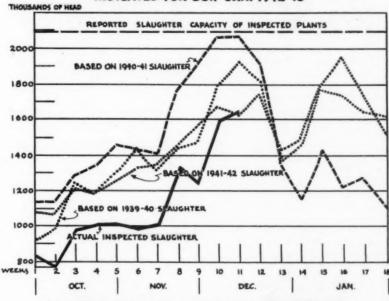
agency.

(b) "War procurement agency" includes the War Department, the Department of the Navy, the United States Maritime Commission, the Lenae Section of the Procurement Division of the Treasury Department, the Marine Corps, the Coast Guard, the War Shipping Administration, or any agency of the foregoing.

§ 1364.809 Relation to other maximum price regulations. Maximum Price Regulation 286 shie be applicable to all sales to war procurement agencies of the products specified in this maximum price regulation and will supersede all prices es-

#### UNITED STATES WEEKLY INSPECTED HOG SLAUGHTER INDICATED FOR OCT .- JAN. 1942-43

hundred weight



LAST WEEK'S HOG KILL LARGEST OF CURRENT SEASON

Broken chart lines show how inspected hog slaughter in the four months, October through January, would be distributed on the basis of weekly distribution in like periods in 1939-40, 1940-41 and 1941-42. Solid lines show actual inspected kill (estimated) in October, November and the first two weeks of December. It now appears that heavy slaughter will continue over a longer period this year than in previous years.

tablished under Maximum Price Regulation No. 169 in so far as they relate to sales of such products to war procurement agencies.

a 1364.310 Revocation or replacement of regulation. This Maximum Price Regulation No. 286 may be revoked or replaced by a revised maximum price regulation or order issued by the Office of Price Administration.

g 1364.811 Effective period. This maximum price regulation shall become effective on December 19, 1942, and shall, unless earlier revoked or replaced, expire at 12 o'clock midnight February 16, 1943.

# Post Packers on MPR 169 At AMI Meeting in Denver

Provisions of Revised Maximum Price Regulation 169 will be explained to Rocky Mountain region packers at a meeting arranged by the American Meat Institute to be held at the Brown Palace hotel, Denver, Colo., at 9 a.m. on Monday, December 21. Representatives of the Office of Price Administration have been invited to attend.

In addition there will be a cutting demonstration to explain the new beef cutting specifications adopted by OPA. G. E. Robertson, Cudahy Packing Co., Denver, Institute regional chairman, is making arrangements for a luncheon in the Emerald room at the Brown Palace.

The Denver meeting will be the fourth and last in a series sponsored by the Institute. Others were held in New York, Boston and Chicago.

#### M. & H. Sales at New High; Net Income Tops '41 Total

Net income of Miller & Hart, Inc., Chicago pork processor, for the fiscal year ended October 31 was \$381,713.54, or \$1.12 per share of common stock, after one year's dividend requirements on the outstanding prior preferred and convertible preference stocks. This compares with a net income for the preceding fiscal year of \$321,769, or 96c per common share.

The company's dollar sales rose to the highest level in its history—\$21,-631,906—marking a huge increase over sales of \$13,879,372 in fiscal 1941. The increase in sales would ordinarily have been reflected in a still larger net income but for tax reserves, which climbed to \$721,000 from \$210,000 last year.

With tonnage figures setting another new record, Miller and Hart added a canning department to other lines and is increasingly engaged in supplying canned meats to the armed forces.

The prior preferred stock at the year end totaled 80,420 shares. Although full prior preferred dividends were met, dividends earned and accrued but unpaid aggregated \$140,735, or \$1.75 a share, at the end of the latest fiscal period. At the same time, there were 3,019 shares of old convertible preference stock still unexchanged and 246,465 shares of common outstanding.

The Miller and Hart balance sheet showed that as of October 31, 1942, total current assets, including \$769,962, amounted to \$1,919,462 while current liabilities were \$904,672 (including tax obligations of \$69,930), leaving a net working capital of \$1,014,790. A year earlier, current assets stood at \$1,647,209 (including cash of \$123,304), while current liabilities were \$758,301, leaving a net working capital of \$888,907.

#### Share Meat on Population Basis, Retailers Suggest

A request that the federal government make an immediate survey which would assure that each city or territory would receive its proportionate share of meat, with due consideration to shifts in population, was contained in a telegram sent to President Roosevelt recently by officers of the National Association of Retail Meat Dealers, Inc., following an emergency meeting at the Palmer House, Chicago.

Signed by Edwin F. Janssen, president, George H. Bubel, chairman of the board, and John A. Kotal, secretary of the organization, the telegram recommended percentage overall markup for the retail meat industry and the formation of an industry advisory committee representing livestock producers, packers, retailers, consumers and the feeral government, "that the industry might know who issues certain releases and why they were released."



for VICTORY

Blazing big Guns that carry the promise of destruction to enemy hordes.... Compact, efficient Refrigeration and Air Conditioning Equipment for Army food preservation and Industrial production problems. . . All have a common "parent" in the well-known knowledge, skill, and experience long developed at Vilter.

Born in the precision-engineering craftsmanship of determined men, produced at record-breaking speed by Vilter's plant facilities, these "battle-line" products are meeting stiff production schedules so vital to our

Nation's war effort.... A supreme effort of men and machines to back up our men on fighting fronts.

We're justifiably proud of the Army-Navy "E" Flag that flies from our masthead—recognition of this effort. It's a symbol of the determination of free men to meet every challenge to liberty, an incentive to better work, faster production.

Consecrated as we are to the "Tools of Victory," we maintain our responsibility for America's Food protection. Call on Vilter Engineers for aid in keeping your refrigeration Equipment in efficient operating condition for the duration.

THE VILTER MFG. COMPANY 2118 South First Street Milwaukee, Wisconsin Offices in Principal Cities





Once a year we have this opportunity...

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19, 1942

ITH the advent of the holiday season, we take pleasure in extending to everyone connected with the packing industry, our best wishes for

A Merry Christmas

and

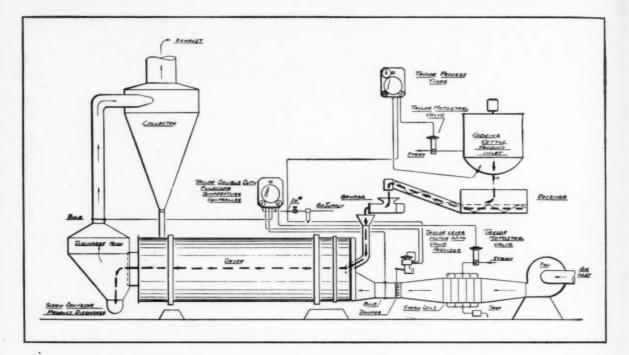
A Happy New Year

Our sales representatives in particular express their appreciation for the many courtesies accorded them on the various calls they have made in behalf of Presco Products. And, of course, our executives are equally appreciative for the steadily increasing business of the Company which widespread endorsement of Presco quality and performance has made possible.

The Preservaline Mfg. Co.



# NOW! Taylor Automatic Control for Rotary Type Dehydrator



THE rotary type of meat dehydrator has been causing quite a commotion lately. And so have Taylor Instruments, if we may say so! Here's a rotary dehydrator with a Taylor Control System that puts the whole dehydration process under exact time and temperature control—assuring the necessary keeping qualities, with minimum loss in nutritive values through waste of juices or broth.

Taylor, as you probably know, has been in this dehydration business right from the start. And that's why we can recommend with confidence the instruments you see here. Note the one in the upper right hand corner. It's a Single Duty Fulscope Recording Temperature Controller with Process Timing Mechanism—which means you can be sure that proper temperatures are adhered to and that the cooking process will end at the proper predetermined time.

The Taylor Double-Duty Fulscope Recording Controller on the Rotary Dryer has one temperature-sensitive bulb in the air inlet which regulates the steam supply to the heaters, thus controlling the maximum temperature to which product is subjected.

The other bulb is located in the air discharge from the dryer and regulates the damper on the heatedair inlet to maintain the proper temperature gradient throughout the dryer.

Whatever type of dryer you use, you can get it Taylor-equipped direct from the manufacturer. Specify Taylor when you order. Your Taylor Field Engineer will be glad to look over your setup and help you decide exactly what you need. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.

Taylor Instruments

—— MEAN ———
ACCURACY FIRST

IN HOME AND INDUSTRY

KEEP ON BUYING U. S. WAR BONDS AND STAMPS \*



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For Grinder Plates and Knives that Cost Less to Use

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#### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

# C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Two Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

# THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 GRACE ST., CHICAGO, ILL.

#### BAI CHANGES SAUSAGE MARKING RULES

The Bureau of Animal Industry in circular letter 2459 has relaxed until further notice certain of its ingredient marking rules with respect to sausage prepared for government agencies and imposed a new requirement as to marking frankfurts removed from the plant while still in artificial casings. Points covered by the circular letter are:

1.—Except as required in paragraph 4, sausage prepared in casings under specifications for a government agency, when transported from an official establishment need not show statement of ingredients and mark of inspection more than twice throughout contents of each shipping container, except that sausage in a container of 10-lb. size or less need not bear the statement of ingredients and the mark of inspection. In either case, the container shall show the name of the sausage, statement of ingredients, mark of inspection, and other marks required by the meat inspection regulations and the buyer.

2.—The foregoing also applies when sausage is transported from one official establishment to another official establishment for further processing, such as canning, and in addition the words "For Further Processing" shall appear in prominent letters on the container.

3.—The official establishment shall furnish facilities to maintain the identity of each lot of sausage with respect to listing of ingredients pertaining to the lot and take precautions to insure that conditionally marked sausage is not diverted to other uses. If it is desired to divert the sausage to other uses, the statement of ingredients and mark of inspection must be shown on the sausage.

4.-When frankfurts and other small sausage in artificial casings are transported from an official establishment, the casings shall bear, in printing, the words "Before Eating Remove Artificial Casing," repeated so as to appear at least once on each link or piece. In addition, there shall be printed on the casing, so as to appear at least once on each 11/2 lbs., the name of the product, firm name and address, inspection legend and establishment number. A statement of ingredients either shall appear in the printed label on the casing, or, for the duration of the war emergency, it may be applied at least once on each 11/2 lbs. with one of the devices indicated in Section 16.31 of Amendment 15 to BAI Order 211, Revised, with the exception of ink-stamp imprinting. Artificial casings now on hand at establishments may be used for frankfurts and similar small sausage until the supply is exhausted. When sausage prepared in artificial casings is transported from one official establishment to another for canning, and casings are to be removed from product before canning, the marking requirements here do not apply, but markings shall conform with paragraph 1.

REFRIGERATION AND AIR CONDITIONING

# All used equipment isn't necessarily 'obsolete'... SOME OF IT IS JUST NICELY 'BROKEN-IN'

BUILDICE is now offering a splendid assortment of expertly reconditioned refrigeration and air-conditioning equipment. Unusual values at unusually low prices solicit your immediate attention.

Whether you are users of BUILDICE equipment or not, we urge that you keep your present machinery in A-1 condition. Proper care and periodic check-ups by experienced service men will keep all well-built equipment performing at its intended peak for the duration! Remember to consult BUILDICE for the most economical solution to all refrigeration problems. Consult BUILDICE for expert repair and maintenance work! In these critical times, it is doubly important that your plant operates at 100% efficiency.



# PROCESSING Methods

## Loaves, Scrapple, Tamales May Help Processor Who is Short of Material

CAUSAGE manufacturers, meat processors and even slaughtering packers continue to have great difficulty in obtaining materials for making sausage and specialty products for their civilian trade. Although they can obtain some relief through use of greater quantities of "uncontrolled meats" in their products, the extent to which these materials can be substituted for regular trimmings, chucks and other primary ingredients in making conventional types of sausage is somewhat limited (see THE NATIONAL PROVISIONER of November 14, page 14).

If the processor has full or "duration" federal inspection he can obtain materials and maintain volume by concentrating on government contracts or sub-contracts. However, this is not a satisfactory solution for the company which cannot bid on government business, or which feels an obligation to keep its civilian customers supplied with some kind of meat food products and to hold trade won through extensive merchandising effort.

The best course for such firms would seem to be to increase production of loaves, scrapple, souse, tamales and other of the less conventional items which can be made wholly or in great part from "uncontrolled meats" and are on the "unrestricted" list under the Share-the-Meat program. Not only can offal, head meat, etc., be utilized in making these products, but the processor can also employ greater amounts of cereal in most of them than he can in the conventional types of sausages. At the same time it will be more possible to avoid consumer distrust of sausage which may well result if the quality of sausage is reduced.

#### **Ease Cereal Restrictions?**

There is some belief, however, that federal restrictions may be lifted for the duration to allow greater use of cereal, as well as the soya flour now totally prohibited, in sausage products. It is reported that the Office of Price Administration has been experimenting with a frankfurt containing 10 per cent soya flour, although the U.S. Bureau of Animal Industry has never indicated that it would countenance interstate distribution of such a product.

At this point it might be well to dissipate some of the confusion which surrounds the terms "controlled meats." as defined in the Meat Restriction Order, "restricted" and "unrestricted meats," as employed in the Share-the-Meat program. The following summary shows the different categories and the types of meat in each:

#### CONTROLLED MEATS RESTRICTED MEATS UNDER RESTRICTION ORDER

Carcass beef, kidney knob in Carcass veal, hide off Carcass pork, leaf and kidney out and head off Lambid Carcass lamb and mutton, pluck out Beef, veal and lamb kidneys.

## UNCONTROLLED MEATS UNDER RESTRICTION ORDER

Livers, all kinds Hearts, all kinds Tongues, all kinds Sweetbreads Brains
Ox tails
Beef tripe
Pork kidneys
Hog stomachs
Ears

## UNDER SHARING PROGRAM

including smoked meats
Lamb
Mutton
Canned meats made from
above Sausage made from above

### UNRESTRICTED

SHARING PROGRAM
Livers, all kinds
Tongues, all kinds
Hearts, all kinds
Kidneys, all kinds
Newethreads
Train
Fork
Pork and ox talls
Bacon squares
Head meat
Any product made entirely from any meats
on this list

During the next month THE NATION-AL PROVISIONER will publish formulas for a number of meat food products which can be made largely with uncontrolled meats. Most of these will be items which normally enjoy only a limited sale throughout the country, or are regional specialties which have previously sold in only a few communities.

Under present conditions the sausage manufacturer or meat processor must not be hesitant about introducing new products to his trade. It is essential that he do so, and that his customers learn to eat new things in lieu of the more familiar but scarce carcass cuts. sausage, etc.

#### SCRAPPLE

This meat-cereal product is best known in the East, but southern, midwestern and western meat retailers, hungry for something to sell, will welcome it if the producer employs merchandising initiative and does a little educational work. It will probably be desirable to include cooking instructions for housewives unfamiliar with scrapple.

FIRST FORMULA.—The following formula is for the manufacture of scrapple on a small scale. Quantities can be increased as desired. The meats used

25 lbs. pork head meat 25 lbs. beef cheeks, etc. 371/2 lbs. snouts

121/2 lbs. pork rinds

This formula will be improved if a greater proportion of head meat is used with a smaller proportion of snouts. About 4 per cent pork livers can also be employed in making scrapple. The meat constitutes from 75 to 80 per cent by weight of the raw material used. Cook all meats in a jacketed kettle until they are well done and grind through 14-in.

MEAT-MEAL MIXTURE. - Skim grease from broth left from cooking meat; fill kettle in which scrapple is made about one-third full of broth and put in meat. Add 35 to 38 lbs. of corn meal, half yellow and half white, first thoroughly mixing the meal in a portion of warm broth to prevent lumps. Some packers use only 25 to 30 lbs. of corn meal for each 100 lbs. of meat in the scrapple formula.

Always have agitator in kettle running or man stirring while putting in corn meal and until scrapple is done. If scrapple is stirred by hand the operator should wear goggles and heavy gloves to prevent burns from hot corn meal popping out during cooking.

After meat and meal are in kettle add the following seasoning:

3 lbs. 12 oz. salt 6 oz. white pepper 11/4 oz. mace 114 oz. nutmeg 4 oz. sage

Consumer seasoning preferences vary with different localities. In some sections only salt and pepper are wanted; in others consumers prefer salt, pepper and sage.

PROCESSING .- If mixture of meat and corn meal is not of proper consistency-which should be as thick as mush-add more broth or corn meal. Cook mixture two to three hours, according to weather conditions. weather is cold, two hours will do. When scrapple has cooked for about two hours, or is nearly done, sprinkle 11/2 lbs. of rye flour over contents of kettle and let it mix in. This makes scrapple fry brown and crisp. Excess grease which works to top of mixture during cooking should be skimmed off.

Some operators prefer to take half the corn meal called for in formula, add it to meat stock, and cook for one hour. The meat and seasoning are then added and remainder of corn meal put in ket-tle gradually. The mixture is cooked until it becomes quite thick.

After it is thoroughly cooked the hot scrapple is run into pans or molds. It is covered with a protective coating of rendered fat and stored in a cooler to

PACKAGING. - Transparent wrappers, parchment, cartons and artificial (Continued on page 32.)

used Oh thus be it ever, when freemen shall stand outs. so be meat Cook Between their loved homes and the war's desolation; they 4 -in. Skim Blest with victory and peace, may the Heaven-rescued land and corn first pormps. Praise the Power that hath made and preserved us a nation. at in Then conquer we must, when our cause it is just, ves to pop-And this be our motto, "In God is our trust." e add And the Star-spangled Banner in triumph shall wave, vary inted: D'en the band of the free and the home of the brave. pepmeat When hours, bs. of e and le fry which oking e half added n ketooked TEE-PAK'S SEASON'S GREETINGS he hot ds. It Can best be expressed by the fourth verse of our National Anthem.

It's up to all of us to keep us a nation!

LET US ALL BUY ANOTHER WAR BOND TODAY!

TRANSPARENT PACKAGE COMPANY, CHICAGO, U. S. A.

1943

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1942

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THE SUN NEVER SETS ON OUR FIGHTING MEN

THE CLOCK NEVER STOPS AT GLOBE

WE ARE ALL RESOLVED TO WIN THIS WAR

BY STEADFASTLY CONTINUING TO

WORK, SACRIFICE AND FIGHT

TOWARD THE ONE END

WE ALL WANT...

VICTORY

THE GLOBE COMPANY
4000 S. PRINCETON AVE., CHICAGO, ILLINOIS

# Up and down the MEAT TRAIL

#### Old St. Louis Plant Being Dismantled as Scrap Source

Wreckers recently began dismantling the buildings of the J. H. Belz Provision Co., St Louis, bent mainly on salvaging the 300 or more tons of scrap metal that is believed to be in the structures.

The company, one of the oldest packinghouses in 3t. Louis, filed suit in bankruptcy and quit business in July, 1939, after 56 years in business. It was operated continuously by the founder, his son, J. H. Belz., and a grandson.

In 1934 the firm ran into difficulties with the NRA over labor agreements and the following year was sued for collection of processing taxes. In filing bankruptcy proceedings in 1939, the company attributed its financial distresses to depressed business conditions, uncertainty in the packing industry brought about by the working of the AAA, the government-created artificial shortage of hogs and processing taxes.

#### FIRES DAMAGE TWO PLANTS

A fire in the pork packing plant at Knowlton and Middletown roads, southwest of Media, Pa., recently caused rather extensive damage before firemen from nearby communities could bring it under control. The plant's own fire fighting equipment and emergency water supply played an important part in checking the blaze.

A fire early this month at the plant of the Valentine Co., Inc., Terre Haute, Ind., damaged approximately 3,600 lbs. of bacon beyond salvage.

# Personalities and Events of the Week

Luer Packing Co., Los Angeles, has announced the discontinuation of its branch at 135 East I st., Colton, Cal., for the duration of the war.

Paul H. Mott, general office manager of the Cudahy Packing Co. unit at St. Paul, has been named general manager of the company's Sioux City, Ia., plant. He succeeds Harry O'Grady, who died recently. Mr. Mott was office manager at the Sioux City plant from 1921 to 1926, later serving in a similar capacity at Kansas City.

J. M. Foster, vice president, John Morrell & Co., Sioux Falls, S. D., announced that the company had invested \$500,000 in the Treasury Department's newly offered Victory bonds. The company had already purchased the allowable limit of war bonds.

The Philadelphia Retail Meat Dealers Association recently urged consumers to reduce their meat purchases by 5 per cent, disclosing that 175 of the city's 3,500 independent meat markets had gone out of business because of dwindling meat supplies.

Albert J. Larion, 66, in former years connected with the wholesale meat business, died recently in a Pontiac, Mich., hospital. He had been a resident of the city for 25 years.

The business of Davis & Fraser, manufacturers and packers of hams, bacons, sausage, frankfurts, etc., with plants at Halifax, N. S., and Charlottetown, P. E. I., is being continued by the estate

of J. F. Fraser, president and founder of the firm, who died recently.

Feminine members of Chicago's neighborhood consumer information centers recently visited the Union Stock Yards, where they were given information about meat grading and other useful facts regarding meat. The visiting group was in charge of Miss Mary Mark, home economist.

The Bayonne, N. J., unit of Armour and Company is among the firms in that area participating in the payroll deduction plan of war bond purchases.

Albert E. King, affiliated with Swift & Company for the past ten years in the production and development of soap, has been appointed to the soap and glycerine unit, fats and oils section, War Production Board, and has gone to Washington, D. C.

"You could shoot a cannon through my refrigerator without hitting a thing," was the way one Appleton, Wis., meat dealer recently expressed the supply situation in his store. Another dealer said he had been getting about 20 per cent of the amount of beef sold to him last year at this time.

Ralph Maxson, trouble-shooting engineering executive of the Tyson Bearing Co., Massillon, O., which manufactures precision parts for U. S. warplanes, was at one time connected with the engineering department of Armour and Company. His career includes a long and brilliant array of engineering developments.

A film entitled "Let's Get in the Scrap" was shown recently by John Morrell & Co. at Topeka to promote interest in the scrap collection drive and illustrate collection methods. Arrangements for showing the film were made by R. M. Owthwaite, general manager at Topeka.

Milton G. Gage, real estate department, Wilson & Co., Chicago, was a visitor to New York during the past week.

G. A. Blair, general traffic manager, and C. A. Dwyer, beef department, Wilson & Co., Chicago, were visitors to New York during the past week.

Dr. C. J. Elvehjem, who has done a large amount of important work in connection with meats, received the eighth award of distinction from the Grocery Manufacturers of America during the organization's annual convention in New York. The award was given for Dr. Elvehjem's fundamental contributions to the science of nutrition, including his discovery that nicotinic acid (niacin) and its amides should be regarded as members of the vitamin group.

H. I. Thompson, 55, assistant auditor for Swift & Company at Cleveland, O., and a veteran of 35 years of service



#### WILSON TRUCKS PROMOTE WAR BOND SALES

Wilson & Co.'s fleet of 1,000 colorful trucks now carry the same war bond reminder, on both sides, as does the 35-ft. painted sign at the Chicago plant, shown in background. The company's famous six-horse hitch of Clydesdales has also enlisted in the bond drive, having just completed a highly successful tour of 28 Iowa towns.

S



BOSTON MEAT MEN VIEW HORSE MEAT

Part of a shipment of 30,000 lbs. of horse meat, shipped to Boston recently in a muchpublicized attempt to augment the city's meat supplies, being inspected in a Hub city meat plant. The original consignment, it was reported, was sold out within 48 hours, much of it apparently being purchased for use as dog food. Note how poorly the finish compares with that of beef.

with the meat packing organization, died on December 3 at his home there. He joined Swift & Company at the age of 20.

With most locker plant patrons unable to obtain meat in bulk amounts from packing plants in the Watertown, S. D., area, a substantial increase in the amount of meat being purchased directly from farmers of the area is reported. Many of the purchases from the producers, it is said, are being made by patrons through the locker plant operators.

Goff's Meat Market, Pendleton, Ind., which has facilities for processing some meats, recently announced that because of labor and material shortages it had quit curing hams and shoulders.

Jacob John Muhl, 53, formerly branch manager for Armour and Company at Charleroi, Pa., died on November 30 in his Dormont, Pa., home of a heart attack. He started with Armour in 1925, becoming branch manager at Brownsville, Pa., and then at Charleroi.

Russell L. Gambill, vice president of the Globe Co., Chicago, manufacturers of packinghouse machinery and equipment, has been invited to become a member of the Industrial Hand Truck Industry Advisory Committee of WPB. Mr. Gambill was invited to become a member on the recommendation of the government presiding officer.

Robert N. Paul, for 35 years associated with the Trenton, N. J., branch of Armour & Company in an executive capacity, has retired. A dinner was tendered in his honor by the branch

staff on November 30 at the Circle Inn in Trenton.

B. Gissel, manager, Wilson & Co., New York plant, spent several days in Chicago during the past week.

O. E. Jones, vice president, Swift & Company, Chicago, was a visitor to New York last week.

Milton Schaffner, president, Milton Schaffner Bros. Co., Erie, Pa., was in New York during the past week and attended the OPA meeting at the Pennsylvania hotel on December 15.

Spicene Co. of America, Flushing, L. I., has bought the Cologne Products Co. and effective January 1, 1943, will manufacture and distribute the company's Cologne Sausage Builder, a binder, along with the Spicene line of curing materials. The product has been on the market for 14 years.

Lawson A. Gilbert, 73, retired general manager of the Denver branch of Swift

#### Pennsylvania Plant Sold

The plant of the former Nelson Meat Co., Royalton, Pa., was sold recently to Edward A. Carroll, New York City, for \$20,000. Purchase price, it was announced, includes the equipment in the building as well as the land. Mr. Carroll plans to reopen the plant after making alterations and repairs. First operated by the Vogt meat packing firm, the plant became the Royalton Meat Co. and later the Nelson firm until the last owner died about two years ago.

& Company, died at his home in Denver on December 10. After a long period with Swift in Chicago, he went to Denver in 1920 to manage the plant there, retiring ten years ago.

American Packing Co. is the firm name under which Harry Katz has obtained a certificate to conduct business at 3301 E. Vernon ave., Los Angeles, California.

South Gate Packing Co is the firm name under which B. N. Codd has obtained a certificate to conduct business at 4100 Ardmore Street, South Gate, California.

Dr. Herbert E. Robinson, Swift & Company chemist, spoke on "Nutrition and the Meat Packing Industry" recently before the Michigan State college section of the American Chemical Society at East Lansing, Mich.

Thomas J. Raphael, about 75, who served as superintendent of the St. Joseph, Mo., plant of Swift & Company in 1915-1916, passed away recently in St. Louis, where he had been associated with an independent meat packing firm. Burial was at Holton, Kans.

Something new was added when the Navy took over the annual banquet program of Hide & Leather Association of Chicago on December 11 at the Edgewater Beach hotel. After a short talk by Lieut. Commander Stuart A. Bishop, Lieut. J. M. Jontry entertained the members with official sound pictures of the bombing of the Marshall islands, the Coral Sea battle and the attack on Midway island. At the suggestion of the nominating committee, all present officers of the association were unanimously reelected for another year. Geo. H. Elliott, who acted as master of ceremonies. will again be chairman of the board, Chas. F. Becking, president, Harold Ross, vice president, Harry Birkenstein, jr., second vice president, Edward W. Emery, sergeant-at-arms and Edw. P. Regel, secretary-treasurer.

Joseph P. Healy of Swift & Company is a member of the new board of directors of the Baltimore, Md., Better Business Bureau.

Paul Shupik and Fred Shupik of East Carson Packing Co., Pittsburgh, Pa., are service men now in the Navy and in the Marines, respectively. Paul was last reported on an aircraft carrier in Pacific waters; Fred is believed overseas.

T. Henry Foster, president of John Morrell & Co., has announced the appointment of Albert V. Hass as assistant to Edward J. Grier, general legal counsel for the company. Mr. Grier assumed the latter position on October 15, succeeding the late George F. Heindel.

F. L. Stetson Harman, 59, former secretary and industrial, land and tax agent for the Chicago Union Stockyards, died at Huntington Memorial hospital, Pasadena, on December 4. After 15 years with the Chicago Union Stockyards, Mr. Harman went to Los Angeles in the early 20's to assume a similar post with the Central Minufacturing district of Los Angeles.

AMERICAN INSTITUTION



And you will not be, Uncle Sam. Your resources in manpower kept strong and healthy by the nourishing products of our sacred soil will win ultimate victory. These foods-for-freedom, born on America's fertile farms and ranches, must travel far to reach our "fighting forces" at the front, in camps, war plants, and in homes throughout our land . . . and, most importantly, must arrive uncontaminated with their nutritional values preserved and with shrinkage held to a minimum. To safeguard such foods throughout handling, shipment and storage is vital war work. It is this

PROTECTIVE PACKAGING

type of service to which we, at Rhinelander, gladly devote night-and-day effort in the production of protective packaging papers acclaimed as the world's finest.

> Holke Seeler PRESIDENT RHINELANDER PAPER COMPANY

FROM THE BEST THAT'S MADE TO THE CHEAPEST THAT'S GOOD

Genuine Greaseproof Coffee Bag Papers Confectionery Papers **Cereal Wrapping Papers** 

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9, 1942

**Laminated Greaseproof Papers** Lard and Shortening Liners **Bakery Product Wraps** Laminated Frozen Food Wrappings

Cracker Box Liners **Greaseproof Innerwraps** Glassine Papers, Plain, Colored & Embossed Wax Laminated Glassine Opaque Label & Bag Glassine Packing Industry Wrappingsand Specialties to order

RHINELANDER PAPER COMPANY · MILLS AT RHINELANDER, WISCONSIN, U. S. A.



### Recent WPB and OPA Orders ± Affecting the Meat Industry



spreads, chili con carne, meat loaf. vienna sausage, sausage in oil, lard or rendered pork fat, bulk sausage meat, whole tongue, chopped luncheon meats, hardened edible oils, unhardened or

ANS were practically eliminated as meat containers for civilian trade by Order M-81, as amended, issued last week by the War Production Board. With the exception of a few items, meat products will henceforth be packed in cans only for government account.

The order does not differ substantially from provisions of M-81 as they have operated during the past year. Generally, these provisions have been tightened up and have been made more inclusive to conserve tin, steel and rubber. The major changes include: 1) Tinplate, terneplate and blackplate are prohibited for packing a number of products previously put in cans; 2) Many canned products which previously could be packed in cans for both military and civilian use are now limited for government purchase only; 3) A number of can sizes are eliminated for specified products in the interests of conservation and efficiency; 4) Tinplate coating specifications are reduced for several products, with increasing emphasis on chemically treated blackplate and electrolytic tinplate.

Effective January 1, the order will apply to products packed on a calendar year basis. Under the order, cans may no longer be used for packing meat

	Product	Packing quota	Can sizes	Can ma	terials
	MEATS AND MEAT PRODUCTS (Processed, and in hermetically scaled cans)		1	Body	Ends
	Bacon  Beef, veal, mutton, and pork; corned, roast, or boiled, and containing not less than 85 per cent meat, by cooked weight.		14 lb.	1.25 tin*	1.25 tin**
	Cans with all seams soldered Cans with only side seams soldered		Any size	1.25 tin 1.25 tin*	1.25 tin 1.25 tin**
3.	Brains	100% 1942	10½ oz.	1.25 tin*	1.25 tin**
	Chili con carne, when packed without beans and containing not less than 50 per cent meat, by uncooked weight, exclusive of added tallow.	0%	300 (300x407)	1.25 tin*	1.25 tin*
5.	Ment loaf, containing not less than 90 per cent ment, by uncooked weight, and na added water. When packed as a chopped product, ment loaf may contain not more than 10 per cent of the following ingredi- ents: cereal, whole milk, eggs, seasoning.		7 oz.	1.25 tin*	1.25 tin*
6.	Meat spreads, including ham, tongue, liver, beef, and sandwich spreads. When packed as a spread, the chopped product shall con- tain not less than 65 per cent meat, by cooked weight, with added cereal or other products. When packed as deviled ham deviled tongue, the product shall consist of chopped meat without added cereal ed.		3 oz.	1.25 tin*	1.25 tin**
7.	Sausage in casings, containing no cereal of similar substance, and not to exceed 10 per cent added water, by weight, except port sausage, which may be prepared with not to exceed 3 per cent added water, by wt. Vienna Sausage		4 oz.	1.25 tin*	1.25 tin**
	Sausage in oil, lard or rendered pork fat.	0%	No. 5	1.25 tin*	1.25 tin**
8.	Bulk sausage meat, containing not to exceed 3½ per cent cereal, and not to exceed 3 per cent added water, by weight.		24 oz.	1.25 tin*	1.25 tin**
9.	Tongue, whole	0%	6 oz.	1.25 tin*	1.25 tin**
10,	Turkey, boned, and chicken, boned	. 0%	1 Ib.	1.25 tin*	1.25 tin**
11.	Chopped luncheon meats, consisting of chopped, sensoned meat with not to exceed a per cent added water, by weight.		12 oz.	1.25 tin*	1.25 tin**
12.	Potted meat, consisting of chopped meat of by-products of meat, without added cerea or similar substance, and labeled as a pot ted or deviled meat product.	1	31/4 oz.	1.25 tin*	1.25 tin**

### COTTON TEXTILE HEADQUARTERS

STOCKINETTE BAGS FOR BEEF, VEAL, FRANKS, BOLOGNA AND PORK SAUSAGE VICTORY BEEF AND VEAL SHROUD CLOTHS WRITE TODAY FOR SAMPLES AND PRICES . IMMEDIATE DELIVERY

## CINCINNATI COTTON PRODUCTS CO.



COLERAIN, ALFRED AND COOK STS.

WE DELIVER THE GOODS!



JAMISON STANDARD TRACK DOOR Send for Bulletin 124





Page 24

# Things Worth Fighting For

HEN "peace on earth and good will towards men" seems but a hollow plaintive voice, drowned out by the crash and thunder of shells in a war-torn world . . . a moment of reflection at this season becomes more important than ever before.

To the American business man and his loved ones . the right to continue to live unoppressed, to worship freely as we please, to be unfettered and able to devote ourselves to life, liberty, and the pursuit of happiness . . . these are the things worth fighting for! To hold for future generations an America with all the opportunities and continuous energy of a youthful nation!

This Christmas Give War Bonds!



CORPORATION

601 WEST 26th STREET

NEW YORK, N. Y.

DRY AND LIQUID SEASONINGS . HONEY SWEET SUGAR CURE . QUALITY BINDERS

The National Provisioner-December 19, 1942

Page 25

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5 tines

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PORATION

19, 1942

hardened lard, rendered pork fat, edible tallow, bacon, beef, veal, mutton and pork.

Electrolytic tinplate, when available, must be used for packing many meat products.

Schedule 2 of the order, covering meat products, follows:

#### SCHEDULE II-FOOD CANS

SCHEDULE II.—FOOD CANS

Packing quotas specified in this Schedule II indicate permitted packs of the respective products listed, for all purposes except for the Army, Navy, Marine Copes, Marritime Commission, War Shipping Administration of the United States purchasing for a foreign country pursuant to the Lend-Lease Act. While restrictions pertaining to can sizes and can materials are applicable to such cans, cans used for packing the respective products listed shall be in addition to the specified quotas, when delivered pursuant to a letter of intent approved by, or a contract or purchase order negotiated with or for.

any of the foregoing agencies. The word "none" indicates that no cans shall be used for packing the applicable product except for the above-mentioned agencies. When determining a quota for packing a product listed in this Schedule II, cans packed during the base period (1942) for the above-mentioned agencies shall be excluded.

mentioned agencies shall be excluded.

All persons manufacturing cans shall, to the greatest extent available, use 0.50 timplate wherever the single asterisk appears; and chemically treated blackplate wherever the double asterisk appears. All persons using cans marked with the asterisk are hereby required to accept from the manufacturer making delivery, to the greatest extent available up to 50 percent of the delivery, cans made as specified of 0.50 timplate wherever the single asterisk appears; and cans made as specified of chemically treated blackplate wherever the double asterisk appears.

(See pages 24 for table of speaking

(See page 24 for table of packing quotas for 1943.)

Other recent orders and announcements of the War Production Board. Office of Price Administration and other war agencies, which are of interest to meat packers and sausage manufacturers, are as follows:

NEW YEAR'S DAY. - Chairman Donald M. Nelson of the War Production Board has announced that war production factories will be expected to observe normal working schedules on New Year's day.

TRUCKS. - Owners of commercial motor vehicles have been reminded by the Office of Defense Transportation to present their vehicles for tire inspection before January 15, 1943. A commercial vehicle may not lawfully be operated after that date without an endorsement by an approved tire inspector on the vehicle's certificate of war necessity.

## PLEASING CUSTOMERS NOW MEANS BIGGER SALES AFTER THE WAR



ATTRACTIVELY printed Bemis Cloth Bags do a two-way job for you these days. They save time for you in these busy wartimes and they give your ready-to-serve meats a quality appearance. And a reputation for quality will mean a lot to you when times are normal again.

Bemis Cloth Bags are economical and efficient. They are easy to fill...only one end to close...bottoms fill out readily.

Contact the nearest Bemis office today for complete details, samples and prices.

#### BEMIS PRODUCTS **Used in Packing Industry**

Lard press cloths, parchment-lined bags, readyto-serve meat bags, roll duck, cheesecloth, beef or neck wipes, beef bleaching cloths, stockinette, scale covers, inside truck covers, delivery truck covers.

## **Administrative Setup** SECRETARY of Agriculture Claude

Sec. Wickard Alters

R. Wickard has realigned the Department of Agriculture's administrative setup in line with the President's Executive order of December 5 which placed upon the Secretary of Agriculture "full responsibility for and control over the nation's food program."

"The President's order," Secretary Wickard said, "makes it possible for the Department of Agriculture to set up a national 'assembly line' in the production and distribution of food vitally needed to win the war and the peace. We now have concentrated in one place the administrative machinery to get the raw materials and to deliver the finished product, from the time the seed goes into the ground until the food goes into consumption.

"I recognize fully the power and authority the President has delegated. It shall be the obligation of the Department of Agriculture to use that power only-but to the limit-to assure an adequate supply and efficient distribution of food to meet war and essential civilian needs. In that endeavor, I ask the help of America's farmers, food handlers, and consumers. Each of us should be deeply concerned and actively helpful in protecting our food supply.'

In another statement this week the Secretary praised food processors for their work in 1942 and asked for their help in handling the tasks of 1943. Said

"Processors kept pace with the increases in farm production. They did a bang-up job in turning hogs into pork, wheat into flour and other farm products into food. Like the farmers, processors have had their troubles with scarcities of labor, scarcities of materials to maintain and expand their plants and scarcities of transportation. To the people on the processing sector I would say that you, too, face a bigger job next year. Metal for your equip-ment will be hard to get. There will be little or none for many kinds of containers; you will have to turn to substitutes.

(Continued on page 30.)





# There's "FIGHTING PUNCH" in Every POUND of Your SCRAP METAL!



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#### DO IT TODAY!

Turn in your Scrap Metal. Every Pound is needed NOW! The Production of America's Steel Mills must not be— "Too Little—Too Late" Turn it in NOW...when it is so sorely needed to—

"KEEP 'EM ROLLING"

"KEEP 'EM FLYING"

"KEEP 'EM WINNING"

Without your scrap and all that others can supply, the Steel Mills of America cannot operate at VICTORY Capacity!

"Throw your Scrap into the Fight"
Solid stainless scrap is especially needed.

INGERSOLL STEEL & DISC DIVISION BORG-WARNER CORPORATION

310 South Michigan Avenue Chicago, Illinois Plants: Chicago, Ill.; New Castle, Ind.; Kalamazoo, Mich.



"a Warner Borg Product"

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# MUTUR CARE

COMPARE NAMEPLATE DATA
WITH DRIVE REQUIREMENTS

REVIEW MAINTENANCE ROUTINE, MAKE SURE \ THAT LUBRICATION IS ADEQUATE FOR THE NEW SERVICE

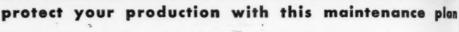
REMOVE END SHIELDS AND CLEAN MOTOR THOROUGHLY INSIDE

UNDESTRUCTED VENTILATION

EXAMINE BEARINGS BE SURE OF PROPER SHAFT ALIGNMENT

CHECK PROTECTION AGAINST ENTRY OF CHIPS, DUST AND COOLANT

MEASURE FOLTAGE AND CURRENT CONSUMPTION UNDER LOAD



Planned motor maintenance, keyed to today's loads and conditions, saves vital hours of production time by forestalling future breakdowns and delay. In replacing hit-ormiss motor servicing with a regular schedule of trouble-prevention, you'll find real help in the G-E Motor Fitness Manual.

The check list (right) tells what to do. The *Manual* tells how to do it, using well-proved methods that save time and help assure long-lasting motor service.

And, of course, your local G-E Motor Representative is always ready to aid you in putting these suggestions into practice, or in getting the new motors you may need for essential wartime jobs. 1 Make sure that motors are selected to match the job. Install motors so they are properly aligned with the driven load and are easily accessible for regular inspection.

#### The G-E Motor Fitness Manual tells how

2 Keep motors free from dust and dirt. Establish a definite cleaning schedule.

#### The G.F Motor Fitness Manual tells how

3 Be sure that lubrication is frequent enough to take care of increased production. See that employees are instructed as to proper methods.

#### The G-E Motor Fitness Manual tells how

A general overhauling of hard-worked motors will add years to their life. If you motors haven't had an overhaul in the last year, try to arrange your production schedule to permit one.

The G-E Motor Fitness Manual tells how



The Nevy "E", for Excellence, has been awarded to 92,780 General Electric employees in six plants manufacturing noval equipment.

General Electric, Sec. B750-171 Schenectady, N. Y.

Title

Yes, send me a copy of your new MOTOR FITNESS MANUAL, GED-1017.

Name

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Company

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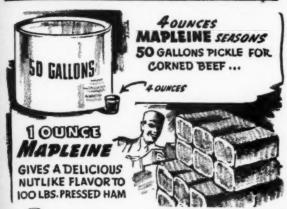
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THE best booster for any product is its flavor. Meat men have found Mapleine helps them with wartime seasoning problems. Accents natural flavors, brings out spice flavors. Important, in these days! Write for 14 free, profit-making formulas. Plus free try-out bottle of Mapleine. Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

# Imitation Maple Flavor Brings Out Natural Flavor of Meat



Lest You Forget
When ordering
pumps or parts, it is
necessary to give us
your priority rating
and allocation symbol. Be sure to obtain the highest
rating possible.
Priority regulations
are changed frequently. Check up
and see if changes
made improve your
rating. Thank you.



pump equipment and make sure of dependable, trouble-free service. That's the goal of every man, new or old, in today's big battle of production. More than a million Viking Rotary Pumps are delivering topnotch production on the toughest kinds of jobs all over the world today. That is the best testimonial to Viking's simple design with only two moving parts; to Viking's sturdy, high-quality construction. For complete information write today for a free copy of Bulletin 802, which illustrates and describes Viking models, capacities, mounting styles and other specifications.

VIKING Pump COMPANY CEDAR FALLS 10WA

The National Provisioner—December 19, 1942



# as easy as **DRIVING**an automobile **BUT-**



Operating an Expeller is just as easy as driving an automobile but-in both cases proper instruction is necessary for a beginner. When an Expeller installation is made, an Expeller Engineer works with the plant operator. He explains how to operate the Expeller for results and emphasizes the points that require care and supervision. Before the Expeller Engineer leaves, the operator is thoroughly trained for his job. But the services of an Expeller Engineer extend beyond the instruction period. When an operator of an Expeller gets into difficulty, he can call for an Expeller Engineer to help him locate his trouble. This service rendered by the Expeller Engineer is another reason why Anderson Expellers are standard equipment in so many plants. Write today and let us tell you the many other advantages of operating by the Expeller process.

THE V. D. ANDERSON COMPANY
1937 West 96th Street · Cleveland, Ohio

Anderson CRACKLING EXPELLER

#### **U.S.D.A.** Realigned

(Continued from page 26.)

"Many of you will have to go further into dehydration, so as to save shipping space and save food that otherwise would waste. Some of you may have to make adjustments in your civilian sales, so that our fighting men and Allies will be first to get all they need of certain products. You may have to take more positive steps to see that our supply of food is released fairly among the various wholesale and retail outlets."

Under the Secretary's realignment the department is regrouped into three major administrative units, Food Production Administration, the Food Distribution Administration, and the Agriculture Research Administration. Two are new agencies, established under the executive order of December 5. The functions, personnel and property of any outside agencies, including those in the War Production Board, that may be transferred to the Department as a result of the executive order will become a part of one of these new agencies, depending on whether they are primarily concerned with food production or food distribution.

Herbert W. Parisius, associate director of the Office for Agricultural War Relations, was designated by Secretary Wickard as director of food production and Roy F. Hendrickson, administrator of the Agricultural Marketing Administration, was designated director of food distribution.

#### NOVEMBER SAUSAGE OUTPUT AT NEW HIGH

Production of almost 108 million lbs. of sausage during November set a new high mark for the month. However, the total ranked somewhat under the all-time high mark of the previous month, when 116.5 million lbs. was produced.

Canned meat production totaled al-

most 223 million lbs., compared with less than 114 million lbs. a year earlier. Pork placed in cans, at 73.5 million lbs., was the leading item.

Year-to-date totals for practically all items are far in excess of last year's figures for the corresponding period.

#### MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Meat placed in cure	Nov. 1942 lbs.	Nov. 1941 lbs.	11 mos. 1942 lbs.	11 mos. 1941 lbs.
Beef Pork		$\frac{14,072,000}{243,188,000}$	$\frac{118,545,000}{2,818,190,000}$	$\substack{122,601,000\\2,598,722,000}$
Smoked and/or dried-				
Beef Pork		$\substack{4,483,000\\124,911,000}$	61,809,000 1,632,547,000	54,506,000 1,538,559,000
Ѕаинаде				
Fresh (finished) Smoked and/or cooked. To be dried or semi-dried. Total sausage	74,159,000 9,280,000	14,681,000 46,714,000 8,710,000 70,105,000	170,052,000 731,156,000 108,682,000 1,009,890,000	132,548,000 591,401,000 113,712,000 837,661,000
Loaf, head cheese, chili con carne,				
jellied products, etc		12,014,000	162,886,000	130, 133,000
Bacon—(sliced)	25,172,000	25,574,000	326,821,000	292,201,000
Cooked meat-				
BeefPork		$\frac{558,000}{17,296,000}$	$\frac{9,280,000}{236,253,000}$	6,199,000 233,927,000
Canned meat and meat food products-	_			
Beef Pork Sausage Soup All other Total canned meat.	73,461,000 29,087,000 29,208,000 72,101,000	9,405,000 44,394,000 10,615,000 29,211,000 20,246,000 113,871,000	138,835,000 872,803,000 250,788,000 228,895,000 425,809,000 1,917,133,000	96,975,000 396,762,000 79,135,000 242,553,000 199,421,000 1,014,846,000
Lard-rendered, refined, canned	240,381,000	240,244,000	2,588,399,000	2,260,082,000
Pork fat-rendered, refined, canned	23,061,000	20,865,000	262,930,000	213,729,000
Oleo stock	11,426,000	12,671,000	141,834,000	128,664,000
Edible tallow		5,165,000	83,954,000	62,863,000
Compound containing animal fat		12,466,000	257,640,000	208,922,000
Oleomargarine containing animal fat		4,309,000	53,966,000	46,554,000
Miscellaneous	1,285,000	3,920,000	31,787,000	37,820,000

## "BOSS" No. 415 LIFT



This handy device saves space and relieves a trying situation in handling viscera from the killing floor to the paunch table.

. . .

It may be operated by a hand wheel or by motor. It has self-operating brake which positively holds the load at any point and prevents it from slipping back.

0 0 0

When the pan is raised from the floor and reaches the top of the table, the

contents are automatically discharged. Release of the brake allows it to descend by its own weight.

\* \* \*

Be sure to buy the "BOSS" if you want

**Best Of Satisfactory Service** 

#### The Cincinnati Butchers' Supply Co.

General Office: Helen and Biade Sts., Elmwood Place, Cincinnati, Ohio Mail Address. P. O. Box D. Elmwood Place Station, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

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# **MERRY CHRISTMAS**

and best New Year's wishes to you in the Meat Industry



NOTE TO LAST-MINUTE SHOPPERS: GIVE U. S. WAR BONDS THIS CHRISTMASI

Lel Clahn.

1 222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI



## ADELMANN HAM BOILERS

Assure perfect shape and appearance plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ack for particulars today.

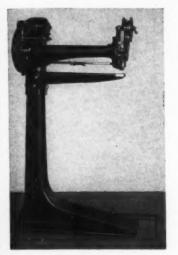
#### HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lant,
London. Australian and New Zealand Representatives: Gollin & Co., Pry. Ltd., Office
In Principal Cities. Canadian Representatives C. A. Pemberton & Co., Ltd., Toronto, Ont.

#### Readily Opened for Inspection **Quickly Re-Sealed**

More and more Packers are recognizing the advantages of shipping their products in the

#### BLISS WIRE-LOCK SEAL BOX



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d., Offices ronto, Ont.

9, 1942

Bliss Heavy Duty Bax Stitcher



Bliss Wire-Lock Seal Bax

damage to the box or contents. Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the

#### BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

#### DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St. Boston, 185 Summer St.

Philadelphia, Bourse Bldg.



# **GEBHARDT** REFRIGERATION AND AIR CONDITIONING

still mean greater cooler capacity, lower cost!

At no time in the entire history of Meat Packing has storage space been at such a premium . . . or recordlow operating expenses so important. GEBHARDT Refrigeration and Air Conditioning fulfill a wartime "must." Make use of every potential inch of storage space by installing GEBHARDTS now! Meat Packers have their own battle to win . . . the fight against waste cooler space!

# DVANCED ENGINEERING CORPORAT

2646 WEST FOND DU LAC AVENUE - MILWAUKEE, WISCONSIN

#### **Processing Methods**

(Continued from page 18.)

casings are used for packaging scrapple. The container should combine display value with the quality of imperviousness to moisture and should not be affected by action of meat juices and grease. The wrap should cling closely to the product so as to exclude air. Scrapple is often shipped in the tins in which it is molded.

Some processors put their scrapple in 1%x11-in. artificial casings. This makes an attractive and handy package which the housewife can slice easily. Scrapple is placed in the stuffer, stuffed into casings and tied off in regular manner. It is then washed with warm water followed by cold and is placed in the cooler to chill. It can be squared by placing cased pieces close together in cooler and placing a weighted board on top.

Scrapple is molded in 1- or 2-lb. molds (or in larger molds and cut to 1- or 2-lb. size) when it is to be packaged in transparent wrap. It is removed from molds after chilling and placed in transparent wrapper or, in the case of cartons, in grease-proof paper. Outer wrap or carton for scrapple should be printed attractively and should carry cooking instructions for housewives who have never used this product.

Scrapple is generally sliced like corn meal mush and fried in butter or bacon fat. It makes a fine breakfast since it contains both meat and cereal.

SECOND FORMULA.—The second Frosted Food Men Meet: suggested formula requires:

- 45 lbs. pork cheek meat
- 30 lbs. pork snouts
- 25 lbs. pork skins
- 30 lbs. corn meal

10 lbs. dry milk solids not over 11/2 per cent fat

Select meats and place each kind in separate net. Put meats in steam jacketed kettle and pour in enough water to cover. Cook slowly-pork skins until very soft, other meats until they become tender.

When cooked, run pork skins through %-in. plate and other meat through ¼-in. plate. Leave about 22½ gallons (approximately 180 lbs.) of cooking water in kettle; start agitator or begin stirring and sift corn meal and dry milk solids into the kettle. Cook 45 minutes; add meat and seasonings:

- 5 lbs. salt
- 7 oz. white pepper
- 3 oz. rubbed sage
- 2 oz. nutmeg

Cook until thick, stirring or agitating continuously. When thick enough (mixture is just liquid enough to run when poured) pour in pans of desired size and cool. Take out of pans and wrap after chilling.

Other meats than those mentioned can be used; in fact, any odd pieces that may be on hand-left-overs from stuffer, weasand meat, beef and hog tripe, and other wholesome products can be worked in

# Name J. Antun President

John J. Antun, vice president, Merchants Refrigerating Co., was reelected president of the Eastern Frosted Foods Association at a luncheon meeting at the Hotel Lincoln, New York, on December 1. Other officers elected included M. T. Zarotschenzeff, vice president, A. Swartenberg, treasurer, and J. Greenspan, secretary. Quick frozen corned beef hash was served at the luncheon.

Mr. Zarotschenzeff, who is technical director of National Frosted Foods, Inc., presented a paper entitled "Quick Freezing from Labrador to Fireland." He reviewed quick freezing projects in which he has taken a leading part in recent years, including the freezing of whole fish and fish fillets in Labrador and extensive work in quick freezing lamb in Tierra del Fuego for the Argentine Meat Producers Association (THE NATIONAL PROVISIONER, September 12, p. 18).

One subject discussed at the meeting was the commercial outlook for dehydrated foods as compared with frozen foods. The majority of the association members present expressed the opinion that dehydrated products were for the duration only, while frozen foods have a more permanent future. Mr. Zarotschenzeff presented samples of dehydrated corned beef and corned beef hash which had been dehydrated by a quick freezing process at -35 degs. F.

# Packer's Special.



The all-steel R & M "meat handler" is every inch a packer's hoist. Here's one in dressingfloor service in a leading eastern packing plant. It lifts 1200 lbs. with a hoisting speed of 60 ft. per minute and is equipped with worm drive and 25-foot chain, 5 h.p. motor, enclosed magnetic brake, pushbutton control . . . and many other special features.

Let an R & M expert analyze your plant setup and show you how this special hoist can save you handling costs. Phone your nearest R & M office today or write for complete details to

ROBBINS & MYERS, INC. HOIST & CRANE DIVISION . SPRINGFIELD. OHIO

## OPPORTUNITY HAM PACKERS

Mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams . . . if you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.





# MARKET SUMMARY

#### DETAILED INFORMATION INDEX

log Cut-Out35	Tallows & Greases 38
Carlot Provisions 35	Vegetable Oils , 39
ard35	Hides40
. C. L Prices 36	Livestock

## Hogs and Pork | Cattle and Beef

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#### HOGS

Chicago hog market this week: Butchers 25 to 35c higher; sows up 25

	Thurs.	Week ago
Chicago, top	\$14.25	\$13.65
4 day avg		13.55
Kan. City, top		13.60
Omaha, top		13.50
St. Louis, top	. 14.35	13.75
Corn Belt, top	13.85	13.40
Buffalo, top	. 14.85	14.10
Pittsburgh, top	. 14.75	14.25
Receipts-20 markets		
4 days	533,000	579,000
Slaughter-		

Slaughter— 27 points*	 .1,2	38,4	17	1,5	209,11	5
Cut-out	180	)-	22	0-	240-	
results	 220	lb.	240	lb.	270 11	0.
This week	 	.70	_	.86	-1.2	3
Last week	_	24	_	39	- 7	2

#### PORK

Chicago carlot pork:

Green hams,	
all wts24 @24%	24 @24%
Loins, all wts23 @251/2	23 @251/2
Bellies, all wts.151/4	151/4
Pienies, all wts22½	221/2
Reg. trim'ngs 20 ½	201/2
New York:	
Loins, all wts25 1/2 @28 3/4	25 1/2 @ 28 1/4
Butts, all wts30 @301/4	30 @301/4
Boston:	
Loins, all wts 25 1/2 @ 28 1/4	251/2@283/4
Philadelphia:	

Boston:	
Loins, all wts 25 1/2 @ 28 3/4	251/2@283/4
Philadelphia:	
Loins, all wts 25 1/2 @ 28 3/4	251/2@28%
Lard—Cash13.80b	13.80b
Loose12.80b	12.80b
Leaf12.40b	12.40b
*Week ended Dec 19	

#### CATTLE

Chicago cattle market this week: Bulk fed steers, yearlings and heifers 25 to 50c lower. Cows 25c higher. Bulls mostly steady.

Thurs.	Week ago
Chicago steer, top\$16.25	\$17.25
4 day avg 14.70	15.00
Kan. City, top 15.00	14.35
Omaha, top 15.00	15.60
St. Louis, top 15.00	14.25
St. Joseph, top 14.75	14.25
Bologna bull, top 12.90	13.00
Cutter cow, top 8.75	9.00
Canner cow, top 7.75	8.00
Receipts-20 markets	
4 days201,000	224,000
Slaughter-	
27 points*156,228	164,372

#### BEEF

Steer carcass, good 700-800 lbs.

Chicago\$19.00@20.50	\$19.00@20.50
Boston 20.00@22.00	20.00@22.00
Phila 20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50
Dr. canners, Northern 350 lbs. up144@16½	1414@161/2
Cutters, 400@450 lbs. 15¼ @16½	15%@16%
Cutters, 450 lbs. up154	151/4
Bologna bulls, 600 lbs. up15 1/4	151/4

\*Week ended December 12.

Chicago prices used in compilations unless otherwise specified.

#### STORAGE STOCKS

								I	)(	90	26	er	n	ber 1 (lbs.)
Pork														.282,100,000
Lard														. 50,688,000
All m	ea	ai	ts	3										.513,111,000

## **By-Products**

#### HIDES

	Thurs. Week ago
Chicago hide marke	t unchanged.
Native cows	15½ .15½
Kipskins	20 .20
Calfskins	251/4 .251/4
Shearlings	

#### TALLOW, GREASES, ETC.

	,
New York tallow strong.	
Extra 8.62 1/2	8.62 1/3
Chicago tallow active.	
Prime 8.621/2	8.62 1/2
Chicago greases strong.	
A-White 8.75	8.75
New York greases firm.	
A-White 8.75	8.75
Chicago by-products:	
Cracklings 1.21	1.21
Tankage, unit ammo. 5.53	5.53
Blood 5.38	5.38
Digester tankage	
60%71.04	71.04
Cottonseed oil,	
Valley12%n	.12%n

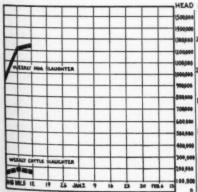
#### RUSINESS INDICATORS

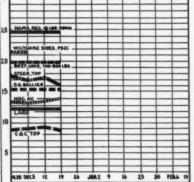
B001111200 1111		
Wholesale Prices (192	6=100)	
	Dec. 5 1942	Dec. 6 1941
All commodities		92.2 88.7
Cost of Living (1923:	=100)	
	Oct. 1942	Oct. 1941
Combined Index	99.5	92.0

#### PRICES, KILL AND FSCC BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, good beef, wholesale pork cuts and live hogs.







# Meat Storage Stocks Gain in November

ALTHOUGH demand and consumption were at the highest levels in many years, packers were able to store some meats away during November, it was revealed in storage stock figures, as of December 1, released by the Department of Agriculture. All meat holdings were considered "average" for the time of year and ranked slightly greater than average holdings for December 1 of the past five years.

All meat holdings at 513,111,000 lbs. for the first of the month compared with 463,788,000 lbs. a month earlier, 544,014,000 lbs. a year ago and 477,986,000 lbs. for the five-year average. Contributing greatly to the total were the heaviest stocks of beef and lamb and mutton in over 20 years.

#### **Pork Stocks Advance**

Packers were able to store close to 30 million lbs. of pork during November to push the December 1 total to 282,-100,000 lbs. However, this was next to the smallest total for the date. Stocks a year ago totaled 350,270,000 lbs., while the five-year average is 339,443,000 lbs. Holdings of frozen pork, D.S. in process and pickled in process gained during the month, while declines were registered in D.S. cured and pickled cured.

New additions to the frozen stocks boosted the all-beef figure to 132,975,-000 lbs., heaviest December 1 total in over 20 years. A month ago 116,892,000 lbs. was in storage, while the five-year average is only a little less than 72 million lbs.

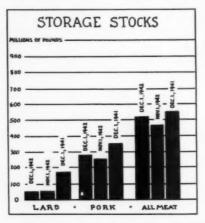
Record November slaughter of sheep and lambs boosted holdings of lamb and mutton to 26,096,000 lbs. compared with 17,896,000 a month earlier and 6,432,000 a year ago. This was the largest total reported for any month in 21 years. Frozen and cured trimmings and edible offal stocks totaled 71,940,000 lbs. compared with 71,555,000 lbs. a month earlier.

The FSCC and SMA reported they were holding 1,234,000 lbs. of lard and rendered pork fat and 7,522,000 lbs.

of cured pork in cold storage warehouses outside processors' plants. These items are included in total stocks.

U.S. storage stocks of meat and lard on December 1, compared with stocks on the same date a month earlier and the December 1 five-year average.

	Dec. 1, '42 lbs.	Nov. 1, '42 lbs.	5-yr. av. Dec. 1-lbs.
Beef, frozen	124,848,000	107,405,000	57,079,000
In cure	6,234,000	7,328,000	11,600,000
Cured		2,159,000	3,299,000
Pork, frozen	84,096,000	65,395,000	89,147,000
D.S. in cure	34,484,000	29,671,000	29,957,000
D.S. cured	18,834,000	34,741,000	16,307,000
S.P. in cure		86,842,000	133,460,000
S.P. cured	39,458,000	40,796,000	70,572,000
Lamb & mut			
froz	26,096,000	17,896,000	4,101,000
Froz. & cured			
trmgs., etc	71,940,000	71,555,000	62,464,000
Lard	50,688,000	52,371,000	121,271,000
Rendered pork			
fat	3,926,000	5,176,000	*******



#### SEPT. MEAT CONSUMPTION

Federally inspected meats available for consumption in September, 1942:

		lbs.	Capita
	BEEF AND	VEAL	
Sept., 1 Sept., 1		$\frac{634,822,000}{592,169,000}$	4.73 4.44
	PORK (INC.	. LARD)	
Sept., 1 Sept., 1		$\begin{array}{c} 687,628,000 \\ 637,395,000 \end{array}$	$\frac{5.12}{4.78}$
	LAMB AND	MUTTON	
Sept., 1 Sept., 1		$83,407,000 \\ 62,276,000$	.62 .47
	TOTA	L	
			$10.47 \\ 9.69$
	LAR	D	
Sept., 1 Sept., 1	************	87,170,000 115,369,000	.65 .87

#### CHICAGO PROVISION STOCKS

Storage stocks of both lard and bellies increased during the first half of December and holdings of the latter were somewhat heavier than for the same time last year. Total D.S. clear belly holdings at 7,774,734 lbs. compared with 6,504,065 lbs. at the close of November and 5,190,794 lbs. on December 14 a year ago. Lard stocks increased to 10,077,688 lbs. at mid-December compared with 7,648,138 lbs. at the close of the previous month and over 114 million lbs. a year ago.

	Dec. 14,	Nov. 30,	Dec. 14,
P. S. lard (a)		2,984,120	19,794,736
P. S. lard (b)	310,000	507,000	72,802,462
P. S. lard (c)		51,000	17,300,542
Lard in store			
for FSCC	34,828	132,776	******
Other lard		3,973,242	4,510,942
Total lard	10,077,688	7,648,138	114,408,682
D. S. clear bellies			1
(contract)	131,200	34,000	1,037,800
D. S. clear bellies			
(other)	7,643,534	6,470,065	4,152,994
Total D. S. clear			.,,
bellies	7.774.734	6,504,065	5,190,794
D. S. rib bellies		******	447,400
(a) Made since	Oct. 1.	1942 (b)	Made from
Jan. 1, 1942, to 0			
1, 1941 to Jan. 1,		- 1-1 manual	Oct.

#### OPA Issues Warning on Suggested Retail Prices

Manufacturers and wholesalers who give dealers "suggested list prices" for various commodities should bear in mind that retailers may adopt the suggested prices only if they do not exceed their own ceiling prices, established in accordance with the regulation governing the pricing of those particular commodities, the OPA points out.

"Dealers who rely on the statements of their supplier and use a selling price in excess of their proper ceiling price will be guilty of a violation," says OPA. "In such a case, the wholesaler or manufacturer will also be regarded as a violator on the ground that he has induced the violation by the retailer and is a participant in it."

In order to protect themselves, OPA recommends that suppliers, in suggesting list prices, make it clear to the retailer that any suggested price can be charged only in the event that it does not exceed the ceiling price.





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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Pervice

#### CASH PRICES Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Dec. 17, 1942 REGULAR HAMS Fresh or Frozen S.P. 24 % 24 % 24 % 24 % 24 % BOILING HAMS 8.P. SKINNED HAMS Fresh or Frozen PICNICS Fresh or Frozen S.P. 90 1/2 99 1/2 99 1/2 20 1/2 90 1/2 90 1/2 90 1/2 90 1/2 BELLIES (Square Cut Seedless) Fresh or Frozen Cured 1916 18% 18% 17% 17% 17% GREEN AMERICAN BELLIES D.S. BELLIES Clear D.S. FAT BACKS OTHER D.S. MEATS Fresh or Frozen Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942.

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94,736 92,462 800,542

510,942 408,682

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152,994 190,794 447,400 e from m Oct.

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19, 1942

#### **FUTURE PRICES** CARWED AN DECEMBED 10 1040

	EUTIU	RE PRIC	EC		M lbs. M lbs. M lbs.
	10101	E PRIC	E3		Butter, creamery <sup>1</sup> 45,593 152,484 107,338 Butter, packing stock. 33 30 100
SAT	URDAY,	DECEMBER	12, 1942		Cheese, American133,833 158,238 114,395
LARD:	Open	High	Low	Close	Cheese, Swiss incl. block 4.472 6.730 5,734
*Dec				13.80b	inel. block 4,472 6,730 5,734 Cheese, brick & munster 469 1,208 794
*Jan				13,80b	Cheese, limburger 641 707 874
*Mar				13.80b	Cheese, all
No sales.					other varieties 14,025 22,119 13,274
Onen inter	root: Doo	12; Jan. 1:	total 19	lote	Eggs, shell, cases 1,115 1,670 1,866
open mee	rest. Dec.	14, 9811. 1,	total, 10	IOLB.	Eggs, frozen126,094 129,533 101,526
360	WDAY D	ECEMBER	14 1049		Eggs, frozen,
	DADAI, D	LULMBLE	14, 1040		case equivalent 3,363 3,454 2,707
LARD:					Total, case, equivalent,
*Dec	*****	*****	*****	13.80b	both shell and frozen. 4,478 5,124 4,573
*Jan	*****	******	*****	13.80b	December cold storage release includes FSCC
*Mar	*****	*****	*****	13.80b	holdings as follows: creamery butter, 3,877,000
No sales.					lbs.: no shell eggs; frozen eggs, 877,000 lbs.;
Open inte	rest: Dec.	12; Jan. 1;	total, 13	lots.	American cheese, 22,652,000 lbs. U. S. commercial stocks: Creamery butter Dec. 1, 1942, 41,716,000
TU	ESDAY, I	DECEMBER	15, 1942		lbs.; Dec. 1, 1941, 147,433,000 lbs.; Dec. 1, 5-yr.
LARD:					average, 81,161,000 lbs.
*Dec		*****	*****	13.80b	
*Jan				13.80b	
				13.80b	
No sales.					

Open interest: Dec. 12; Jan. 1; total, 18 lots. WEDNESDAY, DECEMBER 16, 1942

\*Dec. 13.80b \*Jan. 13.80b \*Mar. 13.80b

Open interest: Dec. 12; Jan. 1; total, 13 lots.

THURSDAY, DECEMBER 17, 1942

Open interest: Dec. 12; Jan. 1; total, 13 lots.

Open interest: Dec. 12; Jan. 1; total, 13 lots.

(Key: b-bid; ax-asked; n-nominal)

FRIDAY, DECEMBER 18, 1942 LARD:

\*Dec. \*Jan. \*Mar.

\*Dec. \*Jan. \*Mar.

No sales.

No sales

No sales.

\*Ceiling price.

LARD:

GOVE	RNME	NT	GRADED	MEAT
Meat	graded	and	contract	deliveri

PRODUCE IN COLD STORAGE Cold storage holdings of butter, cheese and eggs on hand December 1,

Dec. 1, Dec. 1, 5-yr. av. 1942 1941 1937-41 M lbs. M lbs. M lbs.

1942:

of meats and by-products accepted by the Dept. of Agriculture in October:

Oct. 1942 lbs.	Sept. 1942 lbs.	Oct. 1941 1bs.
Fresh & frozen-		
Beef229,091,00 Veal 21,842,00 Calf 4,407,00 Lamb 7,007,00 Mutton &	0 6,475,000 0 1,498,000	79,360,000 646,000 57,000 2,657,000
yrlg 432,00 Pork 389,00		210,000 747,000
Cured-		
Beef 121,00 Pork 496,00		170,000 1,017,000
Sausage 580,00	00 604,000	648,000
Other meats & 335,00	262,000	609,000
Total <sup>1</sup> 264,700,00 <sup>1</sup> These totals exclude	00 118,578,000 gradings for F	86,121,000 .8.C.C.

#### HOG CUT-OUT RESULTS TAKE TURN FOR THE WORSE

(Chicago costs and prices, first four days of week.)

Hog cut-out test results took a turn for the worse this week and losses on all weights were sharpest since the revised pork price maximums went into effect. Live hogs on the Chicago market averaged around 50c per cwt. higher during the week, and losses on the various weights showed similar advances. The loss on heavies was over the \$1 mark, while the other weights were slightly under that level.

1	180-220 lbs		220-240 lbs		240-270 lbs			
Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb,	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams     14.10       Picules     5.70       Boston butts     4.00       Loins (blade in)     9.99       Bellies, B. P.     11.00       Bellies, D. S.     1.00       Plates and jowis     2.60       Raw leaf     2.20       P. S. lard, rend. wt     12.40       Spareribs     1.00       Trimmings     3.00       Feet, tails, neckbones     2.00       Offai and miscellaneous       TOTAL YIELD AND VALUE. 69.50	10.0 9.8 12.0 12.8 16.5 20.2	\$3.38 1.27 1.06 2.41 2.05 .10 .25 .26 1.59 .26 .61 .15 .52	14.10 5.60 4.10 9.60 9.80 2.00 3.00 2.80 2.20 11.40 1.60 2.80 2.00 	23.7 22.2 26.5 23.8 18.5 14.3 10.0 9.8 12.0 12.8 14.0 20.2	\$3.34 1.24 1.00 2.28 1.81 .29 .30 .27 .26 1.46 .22 .57 .14 .52	13.80 5.50 4.00 9.70 7.90 4.00 4.20 2.10 10.60 1.60 2.80 2.00 	23.0 22.2 25.5 22.5 16.7 14.3 10.5 9.8 12.0 12.8 12.5 20.2	33.0 \$3.17 22.2 1.22 1.5.5 1.02 25.5 2.28 6.7 1.32 2.8 6.7 1.32 1.9 2.8 1.36 9.8 .32 2.0 .25 2.8 1.36 2.5 2.0 2.5 2.0 2.5 2.5 2.0 30.2 .57
Cost of hogs per cwt Condemnation loss Handling and overhead	\$13.95 .07 .63			\$14.04 .07 .54			\$14.06 .07 .48	
TOTAL COST PER CWT.	\$14.65			\$14.65			\$14.61	
TOTAL VALUE	13.95			13.79			.13.38	
Loss per cwt	.70 .24			.86 .34			1.23 .72	

WEEK'S LARD PRICES Prices of cash, loose and leaf lard on the Chicago Board of Trade:

Saturday, Dec. 12. 13.80b
Monday, Dec. 14. 13.80b
Tueeday, Dec. 15. 13.80b
Wednesday, Dec. 16. 13.80b
Tursday, Dec. 16. 13.80b
Tursday, Dec. 17. 13.80b
Priday, Dec. 18. 13.80b

Cash

Packers' Wholesale Prices

12.80b 12.80b 12.80b 12.80b 12.80b 12.80b

12.40b 12.40b 12.40b 12.40b

# MEAT AND SUPPLIES PRICES

WHOLESALE PRESH MEATS	
†Carcass Beef Week ended Dec. 17, 1942 per lb.	
Steer, hfr., choice, all wts	
teer, hfr., cow, good, all wts	
teer, bfr., cow, utility, all wts	
indiguation, choice	
†BEEF CUTS	
steer, hfr., short loins, choice	
Steer, hfr., cow, short loins, good	
Steer, hfr., cow, short loins, utility	
Steer, heifer round, choice	
steer, heifer round, commer	
Steer, heifer round, utility	
low round, commercial214	
Steer, heifer rib, choice	
steer, heifer rib, good	
steer, heifer rib, utility	
low rib, good274	
low rib, utility221/	
steer, hfr., sirloin, choice	
steer, hfr., sirloin, commer	
low sirloin, good	
The property of the property o	
steer, hfr., cow flank, all grades	
Steer, hfr., flank steak, all grades	
steer, hfr., reg. chuck, choice	
Steer, hfr., reg. chuck, good	
Steer, hfr., reg. chuck, utility	
Cow reg. chuck, commer	
Cow reg. chuck, utility	
Steer, mfr., cow, c.c. chuck, good19%	
Steer, hfr., cow, c.c. chuck, commer	6
Steer, hfr., foreshank, all grades	
Steer, heifer brisket, choice	
Steer, heifer brisket, good	
Steer, heifer brisket, utility	
Cow brisket, good	
Cow brisket, utility	,
Steer, helfer back, good	6
Steer, helfer brisket, commer   15	à.
"Quotations on beet items include permitted ad	
ditions for Zone 5, plus 50c per cwt. for loca delivery.	1
Beef Products	
Brains         12           Hearts         18           Tongues         25	
Hearts	
Sweetbreads	4
Fresh tripe, plain	
Fresh tripe, H. C	,
10ngues     25       25 Sweetbreads     287       Dx-tails     14       Fresh tripe, plain     13       Fresh tripe, H. C     16       Livers     286/321       Kidneys     9@10	3
Veal	
Choice carcass 225	16
Good carcana	
Good racks 171	4
Medium racks 157	6
Veal Products	
Brains, each	
Sweetbreads 43	
Lamb	
Choice lambs 27	
Medium lambs	
Choice fores 24 Medium fores 22 Lamb fries 22	
Lamb tongues         18           Lamb kidneys         25	
Mutton Heavy sheep	
Heavy sheep	
Light sheep         12           Heavy saddles         15           Light saddles         18           Heavy fores         10	

WHOLESALE FRESH MEATS

(	cago	
	*Fresh Pork and Pork Products	
	-	
	Reg. pork loins, 8/10 lbs. av Pienies Tenderloins Rkinned shoulders Spareribs, under 3 lbs. Spareribs, under 3 lbs. Back fat, over 16 lbs. Boston butts, 4 to 8 lbs. av Boneless butts, cellar trim, 2/4 Hocks Tails Neck bones Slip bones	.24
	Tenderloins	.36%
	Skinned shoulders	.26
	Back for over 16 ths	.19
	Boston butta 4 to 8 lbs av	20
	Boneless butts, cellar trim, 2/4	.34
	Hocks	.16
	Tails	. 12
	Slip bones	. 6
	Blade bones	*
	Sup nones Pigs feet Kidneys, per lb Livers Brains	614
	Kidneys, per lb	.11
	Livers	.171/2
	Brains	.13
	PARTS	. 0
	Snouts	91/
	Chitterlings	.11
	*WHOLESALE SMOKED MEAT	3
	Standard regular hams, 14/16 lbs.,	
		291/4
	Standard skinned hams, 14/16 lbs., parchment paper parchment paper parchment paper parchment paper parchment paped Standard bacon, 6/8 lbs., wrapped Standard bacon, 6/8 lbs., wrapped Standard bacon, 6/8 lbs., wrapped 50 471/26 lbs 471/26 Knuckles, 5/9 lbs 471/26 Cooked hams, choice, skin on, fatted, 8/10 lbs.	011/
	Pionica 4/8 lbs short shark wranned	811/a 281/4
	Fancy bacon, 6/8 lbs., wrapped	26%
	Standard bacon, 6/8 lbs., wrapped	25%
	No. 1 beef sets, smoked	
	Insides, 8/12 lbs50	258
	Untsides, 5/9 lbs	481/3
	Cooked hame choice skin on fatted	2073
	8/10 lbs	48%
	Cooked hams, choice, skinless, fatted,	
	8/10 lbs	521/4
	Cooked picnics, skin on, fatted, bone in.	30%
	Cooked hams, choice, skin on, fatted, 8/10 lbs. Cooked hams, choice, skinless, fatted, 8/10 lbs. Cooked picnics, skin on, fatted, bone in. Cooked picnics, skinned, fatted, bone in.	331/4
	*VINEGAR PICKLED PRODUCT	S
	Pork feet, 200-lb. bbl. Lamb tongue, short cut, 200-lb. bbl. Regular tripe, 200-lb. bbl. Honeycomb tripe, 200-lb. bbl. Pocket honeycomb tripe, 200-lb. bbl.	\$28,50
	Lamb tongue, short cut, 200-lb, bbl	69.50
	Regular tripe, 200-lb. bbl	25.50
	Honeycomb tripe, 200-lb. bbl	28.00
	Pocket honeycomb tripe, 200-lb, bbl	31.50
	ABARDELED DODY AND DEEL	-
	*BARRELED PORK AND BEEF	
	Clear fat back pork:	824 50
	80-100 pieces	94.00
	100-125 pieces	24.00
	Clear plate pork, 25-35 pieces	24.75
	Bean pork	23.50
	Brisket pork	36.75
	Plate beef	31.00
	Clear fat back pork: 70-30 pieces 80-100 pieces 100-125 pieces Clear plate pork, 25-35 pieces Bean pork Briaket pork Plate beef Extra plate beef	01.00
	*SAUSAGE MATERIALS	
	(Packed basis.)  Regular pork trimmings.  Special lean pork trimmings 85%.  Extra lean pork trimmings 95%.  Pork cheek meat (trimmed).  Pork hearts 13%  Pork livers 12%  Native boseless bull meat (heavy)  Boneless chucks  Shank meat 18%  Beef trimmings	2134
	Special lean pork trimmings 85%	321/
	Extra lean pork trimmings 95%	341/
	Pork cheek meat (trimmed)20	021
	Pork livers 1914	61314
	Native hopeless bull meat (heavy)	1914
	Boneless chucks	19
	Shank meat	@19
	Beef trimmings	15%

(Packed basis.)
Regular pork trimmings   21½
longues, No. 1 camer trim
DOMESTIC SAUSAGE
(Quotations cover fancy grades.)
Pork sausage, in 1-lb. carton link 37½ Country style sausage, fresh in link 32½ Country style sausage, fresh in bulk 30½ Country style sausage, smoked 36 Frankfurters, in sheep casings 31 Frankfurters, in sheep casings 31 Frankfurters, in hog casings 31 Skinless frankfurters 22 Bologna in beef bungs, choice 25½ Bologna in beef middles, choice 25½ Liver sausage in beef frounds 21½ Liver sausage in beef rounds 21½ Liver sausage in hog bungs 31 Head cheese luncheon specialty 37½ Minced luncheon specialty, choice 27 Tongue and blood 29 Blood sausage 24 Souse 19½ Souse 194 Souse 194 Souse 194 Souse 195 Soussage 33½ Soussage 33½
DRY SAUSAGE
Cervelat, choice, in hog bungs
Milano, salami, choice, in hog bungs  B. C. salami, new condition
Pepperoni 49½ Mortadella, new condition 28 Cappicola (cooked) 1talian style hams

Comme marannas	0
Nitrite of soda (Chgo, w'hae, steck): In 400-lb, bbis., delivered Salipeter, less than ton lots, f.o.b, N. Y.: Dbl. refined granulated Medium crystals Medium crystals Large crystals Pure rfd, gran. nitrate of soda. Pure rfd, powdered nitrate of soda Salt, per ton, in minimum car of 39,000 lbs. only, f.o.b. Chicago, per ton: Granulated, kiln dried Medium, kiln dried Medium, kiln dried Baw, 96 basis, f.o.b. New Orleans Standard gran, f.o.b. refiners (2%) Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%. Dextrose, in car lots, per cwt. (cottos), in paper bags.	. 12.90 . 18.00 . 14.00 . 14.00 . 14.00 . 12.70 . 12.70 . 8.80 . 8.74 . 5.48
SAUSAGE CASINGS	
(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausa	ge.)
Middles, select, extrs, 2½ in. & up Dried or salted bladders, per piece: 12:15 in. wide, flat	@31 .05 .05 .17 .12 .45 .00 1.25 .00 1.25
Extra narrow, 20 mm. & da	2.45 2.10 1.70 21.60 21.50 2.25 2.25 2.20 2.18
ODIOFO	

CURING MATERIALS

SPICES	
(Basis Chicago, original bbls., l	whole Ground
Allspice, prime	
Resifted	
Chili pepper	
Powder	
Cloves, Amboyna	
Zanzibar	. 241/4 28
Ginger, African	. 50 57
Mace, Fancy Banda	.1.10 1.25
East Indies	. 95 1.10
East & West Indies Blend	. 95
Mustard flour, fancy	. 34
No. 1	()() (
Nutmeg, fancy Banda	
East Indies	. 58 65
East & West Indies Blend	
Paprika, Spanish	
Pepper Cayenne	
Red No. 1	
Black Malabar	
Black Lampong	
Pepper, white Singapore	. 151/2 19
Muntok	4.0
Packers	. 15
SEEDS AND HE	RBS

SEEDS AND	HERBS	
	Whole	
Caraway seed	1.35	1.45
Cominos seed		23
Coriander Morocco bleached		
Coriander Morocco natural	No. 1 151	4 17
Mustard seed, fancy yellow		****
American	12	***
Marjoram, Chilean	56	62
Oregano	18	16

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.



## MARKET PRICES

wt.

8.78

8.74 5.46

.) 17 32

2.45 2.45 2.10 1.70 1.60 1.50 .25 .20 .18 .00

round r Saus. 1.45 23 17 62 16

s than ditions,

, 1942

New York

#### DRESSED BEEF CARCASSES

\*City Dressed

Steer, heifer,					
Steer, heifer,					
Steer, heifer,	commer	 	****	****	 22
Steer, beifer, Cow, good					
Cow. commer					
Cow, utility .					

#### \*KOSHER BEEF CUTS

	UBE,
Steer, heifer, triangle, choice	20%
Steer, heifer, cow triangle, good	2014
Steer, beifer, cow triangle, commer	18%
Steer, heifer triangle, utility	71/
Steer, heifer rib, choice	103
Steer, helfer, cow rib, good	291
Steer, heifer, cow rib, commer	27
Steer, heifer, cow rib, utility	243
Steer, heifer loin, choice	37%
Steer, hfr., cow loin, good	353 3/
Steer, hfr., cow loin, commer	12
Steer, hfr., cow loin, utility	284
Steer, hfr., reg. chuck, choice	133
Steer, hfr., cow reg. chuck, good	234
Steer, hfr., cow reg. chuck, commer	213
Steer, hfr., cow reg. chuck, utility	193
Steer, hfr., cow foreshank, all grades	13

\*Quotations on beef items include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering in New York county, N. Y., plus 50c per cwt. for local delivery.

#### DRESSED VEAL

Good																							
Medium			×			,		×	*				*	×									20
Common		*	*							,		*						*					181/2

#### DRESSED SHEEP AND LAMBS

Spring Spring	lambs,	g	00	d	ti	0	11	ek ne	16 2d	i	C	P.							*	28@ 27@	29 28
Spring	lambs,	m	ed	11	311	n		. *	À				A							 25@	27
	good																				
Sheep.	mediun	1				*		. *	*	×	*						*	*	y	11@	13

#### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights......\$19.50@20.12½

## \*FRESH PORK CUTS Western

	M 68f6LH
Pork loins, fresh, 10/12 lbs	271/2
Shoulders, regular	241/6
Butts, regular, 4/8 lbs	291/4
Hams, regular, under 14 lbs	26%
Hams, skinned fresh, under 14 lbs	28%
Picnics, fresh, bone in	241/2
Pork trimmings, extra lean	351/2
Don't telemings, catra realistations	00 78
Pork trimmings, regular	221/2
Spareribs, medium	17
	City
Pork loins, fresh, 10/12 lbs	29
Shoulders, regular	26
Butts, boneless, C. T	36
Hams, regular, under 14 lbs	26%
Hams, skinned, under 14 lbs	28%
Picnics, bone in	241/2
Pork trimmings, extra lean	3514
Pork trimmings, regular	221/2
Sharariba modium	1917
Spareribs, medium	181/2
Boston butts, 4/8 lbs	32

#### \*COOKED HAMS

Cooked	hams.	skin on	fatted	8	Iba	down471/4
Cooked	bams,	skinless,	fatted.	8	lbs.	down50%

#### \*SMOKED MEATS

Regular hams, under 14 lbs	3134
negular hams, 14/18 lbs	30%
Regular hams, over 18 lbs	2914
oximped nams, under 14 His	331/2
Skinned hams, 14/18 lbs	321/4
oxinhed hams, over 18 lbs	3114
richies, bone in	291/4
nacon, Western, 8/12 lbs.	291/2
Dacon, city, 8/12 lbs	290
Deel tongue, light	7 61 28
Beef tongue, heavy 2	8 6730 .
The state of the s	

\*Quotations on pork items are for less than 5,600 lb. lots and include all permitted additions except boxing and local delivery.

#### GREEN CALFSKINS

5- 7½	73/a- 93/a	91/2-	121/2-	14-
Prime No. 1 veals23 Prime No. 2 veals21 Buttermilk No. 1 18	28 26	$\frac{3.30}{3.00}$	$\frac{3.55}{3.25}$	$\frac{3.60}{3.30}$
Buttermilk No. 118 Buttermilk No. 217 Branded grubby12	23 22 17	2.80 2.65 1.85	3.05 2.90 2.10	$\frac{3.10}{2.95}$
Number 3	17	1.85	2.10	2.15

#### WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, at four market centers for December 17, 1942:

December 17, 1942:				
Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
	. 22,00@23,00 . 22,00@23,00	\$23.00@24.00	\$23,50@ 23,75 23,50@ 23,75 23,50@ 23,75	\$23,50@23,75 23,50@23,75
	. 22.00@23.00	23.00@24.00	22.50@23.75	23.50@23.75
STEER, Good:	91 00/6/90 00		00 *0< 00 8*	
400-500 lbs. <sup>2</sup> 500-600 lbs. 600-700 lbs. <sup>2</sup> 700-800 lbs. <sup>2</sup>	. 21,00@22,00 . 21,00@22,00 . 21,00@22,00 . 21,00@22,00	22,00@23.00 22.00@23.00	22,50@ 22,75 22,50@ 22,75 22,50@ 22,75 22,50@ 22,75	22.50@ 22.75 22.50@ 22.75 22.50@ 22.75
STEER, Commercial:	. 21.000 22.00	20.000	aa.00% aa. 10	AA
400-600 lbs.1	19 00@20 00		20.00@ 20.75	20.50@20.75
400-600 lbs. <sup>1</sup>	. 19.00@ 20.00	20.00@21.00	20.00@20.75	20.50@ 20.75
STEER, Utility: 400-600 lbs. 1			18.00@18.75	*******
COW, All Weights:				
Commercial	. 19.00@20.00 . 17.00@18.00	20.00@21.00 18.00@19.00 15.50@16.00	20.00@20.75 18.00@18.75 16.00@16.25	20,50@20,75 18,50@18,75
Canner	. 14.50@ 15.50	13,3092 10.00	16.00@ 16.25	*******
resh Weal and Calf:				
VEAL, Choice:				
80-130 lbs,	. 21.25@22.75 . 21.25@22.75	22.25@24.75 22.25@24.75	$\begin{array}{c} 22.25 @ 26.50 \\ 22.25 @ 26.50 \end{array}$	22.25@25.25 22.25@25.25
VEAL, Good:				
50- 80 lbs	. 19.00@21.00	20,00@23.00 20,00@23,00 20,00@23,00	20,00@25,50 20,00@25,50 20,00@25,50	21,00@24,00 21,00@24,00 21,00@24.00
VEAL, Commercial:				
50- 80 lbs	. 17.00@19.00	19.00@21.00	18.00@23.00	19.00@22.00
80-130 lbs	. 17.00@19.00 . 17.00@19.00	19.00@21.00	18.00@23.00 $18.00@23.00$	19.00@22.00
VEAL, Utility:				
All weights	. 15.50@17.00	18.00@19.00	17.00@21.00	*******
resh Lamb and Mutton:	-			
LAMB, Choice:				
30-40 lbs. 40-45 lbs. 45-50 lbs. 50-40 lbs.	25 00@ 28 00	28.00@30.00 $28.00@30.00$ $27.50@29.00$ $27.00@29.00$	27.00@30.00 27.00@30.00 27.00@30.00 27.00@29.00	29,00@31,00 29,00@31.00 29,00@31.00 28,00@30.00
	. 25.00 1 20.00	21.000 20.00	21.00@ 20.00	20.00% 30.00
LAMB, Good:	95 00/5/98 00	97 006 90 00	97 00 (390 00	28,00@ 29.00
30-40 lbs	. 25.00@28.00	27.00@29.00 27.00@29.00	27.00@29.00 27.00@29.00	28,00@29,00
40-00 ID8,	. 20.000/28.00	27.00@28.50 27.00@28.00	27.00@29.00 $27.00@29.00$	28,00@29.00 28,00@29.00
	. 20,000 20,00	21.00% 20.00	21.008(20.00	20.000 20.00
LAMB, Commercial:	21 0067 27 00	23.00@27.00	26.00@28.00	26.00@ 28.00
All weights	. 24,000(21,00	20.000 21.00	20.000 20.00	20.000 28.00
LAMB, Utility:	91 006-94 00	21.00@24.00	23.00@26.00	24,00@ 26,0
All weights		21.00% 21.00	20.000 20.00	21.00m2 20.00
MUTTON (Ewe), 70 lbs. down: Good		20.00@ 22.00	22.00@ 24.00	22.00@23.00
Commercial Utility	. 19,00@22,00 . 18,00@21,00	18.00@ 20.00 16.00@ 18.00	22.00@ 24.00 20.00@ 22.00	21.00@ 22.00 20.00@ 21.00
Fresh Pork Cuts:4				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs	27.00@28.25	28,00@28.75	28.00@28.75	28,00@28,71 28,00@28,71
10-12 lbs. 12-15 lbs. 16-22 lbs.	25,50@26,75 24,50@25,75	28.00@28.75 26.50@27.25 25.50@26.25	28.00@28.75 26.50@27.25 25.50@26.25	26,50@ 27,2 25,50@ 26,2
SHOULDERS, Skinned, N. Y. S.				
8-12 lbs	. 26,00@26.75	*******	27.00@27.25	27,00@27.2
BUTTS, Boston Style:				
4- 8 lbs	. 29.00@29.75	******	30.00@30.25	30.00@30.2
SPARE RIBS: Half sheets	. 19.00@19.75	*******	*******	******
TRIMMINGS:				
Regular	. 22.00@22.75	********	*******	*******
Uncludes helfer 300-450 the nor				

'Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. 'Includes koshered beef sales at Chicago. 'Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. 'Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

#### BUTCHERS' FAT

Shop fat	 	\$3.25	per cwt.
Breast fat .			
Edible suet .			
Inedible suet	 	4.75	per cwt.

#### FANCY MEATS

Fresh steer tongues, untrimmed, per lb1	£
Fresh steer tongues, l.c. trimmed, per lb3	ä
Sweetbreads, beef, per lb	d
Sweetbreads, veal, a pair	
Beef kidneys, per lb	å
Mutton kidneys, each	Ì
Lamb fries, per lb	ķ
Livers, beef, per lb	i
Ox-tails, per lb	
Boof hanging tenders per lh	á

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended December 12, 1942, compared with the previous week and same week of a year ago.

		Week Dec. 12	Previous week	Same week '41
Cured	meats.	lbs.35,455,000	41,061,000	28,837,000
Fresh	meats,	lbs.42,866,000	51,724,000	74,711,000
Lard,	lbs	5,952,000	8,437,000	9,878,000

# Limited Trading Again in Tallow and Grease Market

NEW YORK, DECEMBER 16, 1942

TALLOW.-The market for tallows continued very firm for all offerings with buyers probing all production sources for product. However, the bulk of the product is now moving to consumers on contract and most new orders go unfilled. Production of edible and inedible tallow showed little change in October compared with a month earlier. Factory and warehouse stocks declined somewhat on moderate to heavy consumption. Sales reported this week included several tanks of fancy at 8%c, choice at 8%c, prime, 8%c, and special at 81/2c. Practically no edible tallow was sold, for the majority of it is being held for government orders. Numerous sales of practically every grade were thought to have been made in a quiet way and applied on contracts.

STEARINE.—Buyers continue to pass out full ceiling bids on stearine, but offerings from producers are light. Demand appears to be showing a slight increase, with some buyers in the market who have not made inquiries in quite some time.

NEATSFOOT OIL.—The movement in this market is little changed, with all oil moving at full ceiling prices. No accumulation is reported in any section, for demand is fairly broad. Pure is being quoted at 17%c, extra, 14c, and No. 1, 15%c.

OLEO OIL.—Call continues good for oleo oil with only a limited number of offerings being made. All bids are at full ceiling prices and some orders unfilled.

GREASES.—There is little change in this market. Hog slaughter has gained somewhat, but offerings of grease fail to show any appreciable increase. Producers are apparently using bulk of production and full ceiling bids attract very few buyers. Odd sales of choice were reported during the week at 8%c, A-white, 8%c, B-white, 8½c, and all lower grades at full maximum prices.

CHICAGO, DECEMBER 17, 1942

TALLOW .- Apparently there was a slight accumulation of product in some houses during the past week and a trifle more trading was reported in this market. However, the increase was so small that total volume for the period was again considered very light. The market on all grades of tallow maintained a firm tone and offerings were bought at full ceiling prices, f.o.b. any shipping point. Once again it was reported there was some buying outside of the usual territory, but buyers were desperate for product and disregarded shipping costs. Some sales of nearly every grade were uncovered, but it was reported that numerous sales were made in a quiet way again, with some buyers getting preference over others.

STEARINE.—Inquiries continue in this market but there is little or no increase in trading, for product offerings are few and far between. Sales are reported at full ceiling price of 10.61c with all offerings readily absorbed.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13%c; No. 2, 13%c; extra, 14%c; extra No. 1, 14c; extra winter strained, 14%c; prime burning, 15%c; prime inedible, 15c and special No. 1, 13%c; acidless tallow oil is quoted at 13%c.

GREASES.—Increased hog runs and slaughtering are bringing out a little more grease, but there is still not enough to supply demand. Some of the smaller buyers were able to get a few tanks this week, but the bulk of production was sold in a quiet way with all quotations at full maximum prices. Included in sales reported was some choice at 8%c; A-white, 8%c, and B-white at 8½c. A few odd sales of yellow and brown were uncovered also, but these grades continue scarce. All prices paid were f.o.b. shipping point with some grease coming great distances.

#### **BY-PRODUCTS MARKETS**

(Quotations are basis Chicago, Dec. 17.)
Practically no dried blood is being offered on the market and fertilizer interests are getting quite a squeeze. A few sales are made at ceiling levels. Other items were quiet all week and firm at ceiling quotations. Bone meal was

stronger. Some sellers quoted higher prices.

Digester Feed Tankage Materials

Packinghouse Feeds

Carlots,
Per ton
60% digester tankage, bulk. \$71.04\*
59% meat and bone scraps, bulk. 68.00\*
71.20\*
Special steam bone-meal. 50.00%25.50

Bone Meals (Fertilizer Grades)

Fertilizer Materials

Dry Rendered Tankage

Hard pressed and expeller unground Per unit
45 to 52% protein (low test).....\$1.21°
57 to 62% protein (high test)......1.21\*

Gelatine and Glue Stocks

 Calf trimmings (limed)
 \$1.00\*

 Hide trimmings (limed)
 \$0°

 Sinews and pizzles (green, saited)
 1.00\*

 Per ton
 Per ton

 Cattle jaws, skulls and knuckles
 \$40.00@42.00

 Plg skin scraps and trim, per lb
 7½@ 7½

\*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Animal Hair

## STEDMAN 2-STAGE HAMMER MILLS For REDUCING PACKING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

Builders of Dependable Machinery Since 1834

Stedman's FOUNDRY & MACHINE WORKS 504 INDIANA AVE., AURORA, INDIANA, U. S. A.

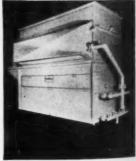
## SAVE MONEY WITH NIAGARA

#### Evaporative AERO-CONDENSER

Cuts refrigeration costs 4 ways. Saves from 90% to all of condenser water; saves power, maintenance and installation costs. Niagara patented DUO-PASS pre-cooling prevents scale formation, lowers condensing temperatures. Write for proof in the form of operating records.

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37 W. Yan Buren St., Chicago, III.
Fourth & Cherry Bidg., Seattle, Wash.
673 Ontarie St., Buffalo, N. Y.
District Engineers in Principal Cities



#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

#### Ammoniates

of-

er-

ew her at vas

her

5.38

1.04° 8.00° 7.20° 2.50

36.00 36.00

\$1.00° .90° 1.00°

ton

t.

ton 65.00 65.00 66.00 60.00 60.00 60.00 60.00 37.50 60.00

ARA

9, 1942

NT

Ammonium sulphate, bulk, per ton, basis ex-
vessel Atlantic ports\$29.20
Rlood, dried, 16% per unit 4.95
Unground fish scrap, dried, 11 1/2 % ammonia,
16% B. P. L., f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 111/2% ammonia, 10%
R. P. L., c.i.f. spot
December shipment
Fish scrap (acidulated), 7% ammonia, 3%
A. P. A., f.o.b, fish factories4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports
in 200 lb. bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10% ammonia.
10% B. P. L., bulk
Feeding tankage, unground, 10-12% ammo-
nia, 15% B. P. L., bulk 5.10

#### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$39.00
Bone meal, raw, 4½% and 50%, in bugs, per ton, f.o.b. works	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	10.10
Day Bardand Barbara	

## 

#### EASTERN FERTILIZER MARKETS

New York, December 16, 1942

There were no particular changes in the eastern fertilizer markets during the week with the exception of the tightness in the vegetable meal markets. Both fertilizer and feed buyers are looking for cottonseed and soybean meal, but little is available. Odd sales of cracklings and tankage were reported. Fertilizer manufacturers are actively engaged in mixing fertilizer at present.

#### MARGARINE PRODUCTION

Margarine produced in October, 1942, according to report of U. S. Treasury Department:

	Oct. 1942, Ibs.	Oct. 1941, lbs.
Production of uncolored margarine	33,791,132	33,853,160
Production of colored margarine	12,491,559	206,420
Total Uncolored margarine	46,282,691	34,059,580
withdrawn tax paid. Colored margarine	35,293,401	33,870,068
withdrawn tax paid.	109,968	62,372
Total	35,403,369	33,932,440

# Cotton Oil Futures Trade Is Confined to Switches

RADING in cottonseed oil futures in New York was in the doldrums again this week. A few switches were made as the December delivery expired, but no actual sales were reported during the first half of the week. Open interest was down to 30 lots, a sharp contrast to the hundreds of lots offered in normal times.

News reports are no longer considered in this market. In recent weeks some bearish reports have been issued, but instead of the market weakening it has actually moved to higher levels. The Food Requirements Committee has requested that the use of edible fats in soap making be banned for the duration. Ordinarily such a report would have weakened the market, but all deliveries moved to the ceiling price the day following the report.

Official reports showed heavy production of cottonseed oil during October and huge consumption of both crude and refined. Total factory and warehouse stocks of both crude and refined were up slightly compared with a month earlier.

SOYBEAN OIL.—There has been some increase in soybean crushing, but oil offerings are still far below demands. Both crude and refined are salable whenever offered. New buying interests have entered the market from

other fields in hopes of getting some oil to make replacements of others that are no longer available.

PEANUT OIL.—Any oil offered in this market meets numerous buyers, for orders are far in excess of supplies. Crushing volume has been disappointingly small, consumers report.

OLIVE OIL.—Inquiries continue broad with prices holding firm at previous levels. Imported oil is now fairly scarce and not a great deal of domestic is offered. Imported oil was reported sold at \$5.00 and domestic mostly at \$4.35 and under.

PALM OIL.—Quotations are nominal and at ceiling levels. The amount of oil being offered is almost too light to test the list of quotations. Majority of sales are made in small lots.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12%@ 12%c; Valley 12%c and Texas, 12%c at common points.

Futures market transactions for the week at New York were:

#### MONDAY, DECEMBER 14, 1942

		-Ras	nge		
	Sales	High	Low	Bid	Pr. cl.
December				14.45	14.45
January				14.45	14.35
March				14.40	14.40
May	0.0			14.85	14.35
No sales.					
TUESI	DAY,	DECEM	BER 15	, 1942	
December	7	14.45	14.45	14.45	14.45
January				14,45	14.45
March				14.45	14.40
May				14.45	14.35
Sales, 7 lots.					
WEDNES	DAY	DECE	MBER	16, 194	12
January				14.45	14.45
March				14.45	14.45
April				14.45	
May			0.010	14,45	14.45
No sales.					
THURS	DAY.	DECEM	IBER I	17, 1942	
January				14.45	14.45
March				14.45	14.45
April				14.45	14.45
May				14.45	14.45
No sales.					

(See page 41 for later markets.)

#### OLEOMARGARINE

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#### VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	1254
White deodorized, bbls., f.o.b. Chgo	16%
Yellow, deodorized	16%
Soap stock, 50% f.f.a., f.o.b. consuming	
points 21/2	@ 25%
Soybean oil, in tanks, f.o.b. mills	11%
Corn oil, in tanks, f.o.b. mills	12%

#### WAR-TIME CLEANING TO MEET YOUR NEEDS

NEW 16-page OAKITE DIGEST describes cleaning materials that help conserve man-power, reduce equipment down-time, make equipment last longer. Isn't that what you want to meet today's war-time cleaning needs? Then write today for YOUR copy! It's FREE!

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## HIDES AND SKINS

Further hide trading at ceiling prices

—Local and outside packers about
sold up—Packer calf and kipskins
moving at ceiling—South American
market active.

#### Chicago

PACKER HIDES.—There was further activity on a fair scale this week in the packer hide market and one packer, who had not heretofore participated in the movement, sold most of Nov. production at late mid-week. All packers are now thought to have disposed of practically all their Nov. hides, but there are still some unfilled permits standing in the market and there will probably be a little scattered trading later, running into first week of Dec. take-off.

Demand is keen for all descriptions of hides and skins. Production of native and branded steers is reported rather short, with the prospect that there will be some unfilled permits remaining when trading is through for the month. Special, or interim permits were comparatively heavy late last month, according to the trade.

Ceiling prices, as listed, were paid for all selections. Where the production of Colorados is sufficient to warrant, the optional method of salting is being used, whereby heavy Colorados are salted with other heavy brands and all move together at 14½c, while light and extreme light branded steers are salted together and sell also at 14½c for both.

The larger outside packers disposed of their Nov. hides early in the preceding week and are well sold up. The New York packers are also about cleaned up, as is also the Pacific Coast market. Demand is running heavier than the current supply of hides.

OUTSIDE SMALL PACKER.—There has been further trading in outside small packer Nov. hides this week at 15c flat, trimmed, for native steers and cows and 14c for brands; 11½c for native bulls and 10½c for branded. Other lots were graded at time of take-up and sold at packer prices on selected basis.

PACIFIC COAST.—Further trading was reported this week in Pacific Coast Nov. hides at maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping point; trading for the month is about over now.

FOREIGN WET SALTED HIDES.—Following a light trade early in the period, the South American market turned active at late mid-week when a total of 63,300 hides sold. Sales at the week-end and early this week included 5,000 LaPlatas going to England at steady price of 106 pesos; 5,000 reject heavy steers also sold at 100 pesos, and 2,500 standard light steers at 110 pesos. Later, 5,000 Nacional steers sold equal to 16%c; buyers in the States took 14,000 standard heavy steers and 2,000 light standard steers at steady prices;

England bought 19,500 standard steers, 13,300 light steers, 6,000 reject heavy steers, 1,500 reject light steers and 1,000 extremes at unchanged prices.

COUNTRY HIDES.—Sales of several more cars of country all-weight hides were reported early this week at steady price of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points. Whatever is available in the country market is still being offered on the basis of all-weights. While several more cars were reported available this week, and in some instances were said to be moving slowly, the demand for hides at present is so keen that buyers unable to find small packer offerings are expected to clear the country market without price change. Heavy steers and cows are nominal at 14c, flat, trimmed. Trimmed buff weights and trimmed extremes are salable at 15c, flat; bulls are quoted 10@101/2c flat, trimmed, for natives and a cent less for brands; glues are quotable at 12c, flat, trimmed; allweight branded hides at 13% @14c flat, trimmed.

CALFSKINS.—One packer distributed unsold Nov. calfskins at the close of last week at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. Two more packers sold Nov. calf this week same basis, but position of fourth packer is as yet unknown; market strong, with demand in excess of supply.

Further trading this week by city collectors is said to have cleaned up accumulation in the local market; 8/10 lb. city calfskins sold at 20½c, and 10/15 lb. at 23c, with outside cities moving at the same levels; straight countries are salable at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—One packer moved Nov. production of kipskins at the close of last week; another packer booked Nov. kips to tanning account this week, and a third smaller production also sold. Market is strong at ceiling prices, 20c for 15-30 lb. natives and 17½c for brands.

There has been further trading by city collectors on kipskins and market well sold up at maximum of 18c for 15-30 lb. natives and 17c for brands. Outside cities are salable at same prices, and straight country kips at 16c, flat. f.o.b. shipping points.

Slunks are not under allocation and will probably move after hide trading is through. Regular slunks are wanted at \$1.10, flat, and hairless quoted 55c, flat.

HORSEHIDES.—The market continues in a tight position on horsehides, with available light offerings moving steadily to regular buyers at individual ceiling prices; production is comparatively light. City renderers, with manes and tails on, are moving at \$7.50@7.75, selected, f.o.b. nearby shipping points; trimmed renderers \$7.10@7.25, del'd

Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS .- Production of pack. er shearlings has tapered off considerably but is still far above normal: quite a few lambs are being shorn at feeding stations, according to the trade. Couple cars of packer shearlings sold this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c. There is a steady trade in pickled skins, which sell at individual ceilings by grades, with the market quotable in a general way around \$7.50 per doz. packer production. While there has been no definite confirmation as to prices paid in recent trading by independent mid-west packers on wool pelts, quite a few in the trade are inclined to credit reports that \$3.70@3.75 per cwt. liveweight basis was paid for all Dec. production, running practically all west-

#### New York

PACKER HIDES.—Further activity this week in the New York market is thought to have about cleared Nov. production of most packers, with ceiling prices paid for all descriptions of hides,

CALFSKINS.—The eastern calfskin market has been active at ceiling prices and both collectors and packers have distributed about all of their month's accumulation. Collector 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers sold 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20 and 17 lb. up \$4.60.

#### CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago for the week ended Dec. 18, 1942:

#### PACKER HIDES

W	eek ended Dec. 18	Prev. week	Cor. week, 1941
Hvy. nat. strs.	@151/4	@ 151/4	@ 15%
	611416	@141/4	62141/2
Hvy, butt			/8
brud'd strs	@ 141/2	@ 141/4	@14%
Hvy. Col. strs.	@14	60 14	@14
Ex-light Tex.	-		
strs	@ 15	615	@15
Brnd'd cows	61 141/2	62141/6	6/141/4
Hvy. nat, cows	61 151/2	@ 151/2	
Lt. nat. cows.	@ 151/2	@15%	6 15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls	@ 11	@11	6x11
Calfskins2	31/4 61 27	23 1/4 60 27	23 14 6 27
Kips, nat	@20	@20	@ 20
Kips, brnd'd	@17%	60 1736	6171/4
Slunks, reg	61.10	@1.10	61.10
Slunks, hrls	60 55	@ 55	6255

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	6015	@ 15%
Branded	@14	6014	@14%
Nat. bulls	60 1136	601114	6:12
Brnd'd bulls	62 10 1/2	@ 101/2	@11
Calfskins201	4@23	201/26 23	201/4 (0.23
Kips	@18	@ 18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	60 55	60 55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

Hvy. steers	@14		@14		@13
Hvy. cows	@14		@ 14		@ 13%
Buffs	@ 15		@ 15	143	@15
Extremes	@ 15		@15		@15
Bulls10	@ 101/2	10	@ 101/2	9	@ 91/4
Calfskins16	@18	16	@18	16	@18
Kipskins	@16		@16		@16
Horsehides 6.5	0697.75	6.5	0607.75	6.0	067.00

All country hides and skins quoted on flat basis.

# AMA PURCHASES AND ANNOUNCEMENTS

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@ 15 \\ @ 14 \\ @ 12 \\ @ 11 \\ @ 23 \\ @ 18 \\ @ 1.10 \\ @ 55

ins quoted ker hides flat.

fiat basis.

@1.80 24 1/4 @ 25

19, 1942

NOTICES.—In order that the holiday during Christmas week will not interfere with purchases, the AMA has requested that offerings be submitted as follows: Lard, hog casings, 11 a.m. Monday, Dec. 21; canned meats, 11 a.m. Monday, Dec. 21; pork, cured meats, 11 a.m. Tuesday, Dec. 22, and beef, veal and lamb, 11 a.m. Thursday, Dec. 24. It was requested by the AMA that larger offerings of smoked rib backs, barreled fat backs, smoked shankless hams, boneless beef, all grades, and canned tushonka, be made.

AMENDMENTS.—Numerous amendments to FSC-10 were recently released by the AMA. Included in the changes was Amendment 31, revision 2, which changes all statements to read "carcass calf and veal sides" whereas formerly it read "carcass veal sides." Amendment No. 33 carried detailed specifications for frozen Boston butts, 4- to 8-lb. range, and over 8 lbs. Specifications were also issued for frozen boneless pork butts, "cellar trim," over 2½ lbs. Amendment No. 34 gives specifications for barreled pork briskets. Amendment No. 35 gives specifications for fresh shankless hams, sweet pickled shankless hams and export smoked shankless hams.

PACKING.—The AMA has issued revised export packaging specifications entitled FSC-1742-B. These specifications supersede those contained in FSC-1539-C, FSC-1742, FSC-1742-A, and FSC-10 and supplements. The use of the new boxes should begin as soon as existing stocks or contracts for other kinds are ended. Complete details on all amendments and announcements may be obtained from the Agricultural Marketing Administration, Washington, D. C.

LOADINGS.—The AMA has requested heavier loadings of lard in box cars. Complying with ODT regulations,

## WEEK'S CLOSING MARKETS

#### FRIDAY'S CLOSING

#### **Provisions**

Very little trading took place in the provision market at the close of the week. A few small lots of green items moved, including pork loins and fat backs. But as a whole, business was very light. Hogs were stronger on the Chicago market and registered a \$14.30 top. Lard was inactive, with all deliveries bid at ceiling prices.

#### Cottonseed Oil

Valley crude 12%c; Southeast, 12%@ 12%c; Texas, 12%c.

Quotations on New York bleachable cottonseed oil, Friday close, were Jan. 14.45; Mar. 14.45; May 14.45; July 14.45; no sales.

it is now possible to handle lard in carload shipments of from 70,000 to 84,000 lbs., and packers are asked to summit offerings in that range.

SECRET.—The AMA has recently issued a warning to all contractors and warehousemen not to divulge information on forwarding or prospective forwarding of shipments for its account to railroad representatives. Information regarding AMA purchases or prospective shipments is confidential and should be treated in the same manner as military information. Carrier representatives should be referred to their Washington officials.

PURCHASES.—The FSCC, during the week ended Dec. 12, purchased 2,360,000 lbs. lamb; 30,000 lbs. India mess beef; 425,000 lbs. veal carcasses; 26,544,985 lbs. canned pork; 174,000 lbs. edible tallow; 3,485,000 lbs. Wiltshire sides; 70,000 lbs. pork trimmings; 280,000 lbs. frozen mutton; 30,000 lbs. frozen boneless beef; 16,669,464 lbs. lard; 1,512 lbs. dehydrated pork; 12,474,845 lbs. cured pork; 6,790,418 lbs. frozen pork loins and 1,377,000 lbs. D.S. pigs feet.

#### African Control May Raise United Nations' Fat Supply

The Department of Agriculture said recently that the military campaign in North Africa should improve materially the United Nations' supply of edible fats and vegetable oils.

"Large quantities of peanuts and peanut oil which are known to have been going to Germany from West Africa will now be available for allied use," the Department said. "Allied control of the Mediterranean would mean that return loads of Egyptian and Indian cotton-seed could again be sent to England for crushing. Fortunately, it appears that British crushing and edible oil storage capacity was little affected by bombing."

#### RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended December 12:

At 20 markets:	Cuttle	Hogs	Sheep
Week ended Dec. 12	244.000	081,000	396,000
Previous week	264,000	757,000	392,000
1941	241,000	513,000	235,000
1940	193,000	672,000	242,000
1039		583,000	259,000
At 11 markets:			Hogs
Week ended Dec. 12			.580.000
Previous week			.650.000
1941			
1940			589,000
1939			529,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Dec. 12.	178.000	524,000	286,000
Previous week		571,000	277,000
1941		385,000	163,000
1940	135,000	507,000	167,000
1939	136,000	455,000	177,000

#### SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended December 12:

												Cattle	Calves	Hogn
Week	ended	I	)	e	e.	1	12	2.	 			.3,250	1,037	25,668
Lust												.3,199	1,115	19,253
Last	year										0	.2,391	824	20,784



Fab, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fot and moisture content. Greatly reduced cooking time saves steam, sower and labor . . . increases the capacity of the melters. If you are interested

in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet you need. Write today!

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## LIVESTOCK MARKETS Weekly Review

### More Cattle, Lambs in Corn Belt States

ERY heavy shipments of feeder lambs and sheep into the Corn Belt in November changed the feeding picture somewhat from a month ago, the Department of Agriculture reported. It now seems probable that the number of lambs fed in the Corn Belt states during the winter feeding season of 1942-43 will be larger than in the 1941-42 season, and that the increase in this region may largely offset the decrease in the western states. The volume of feeding this season may be little below the record volume of last year.

Shipments of feeders into the 11 Corn Belt states in November were much the largest on record for the month. The number inspected at public stockyards was about 50 per cent larger than in November last year and the largest for the month in 20 years. For the period, July through November, the total of such shipments was 20 per cent larger than last year and the largest for the period in 11 years. Direct inshipments, not going through stockyards, into seven states for which records are published, were also larger in November this year than last. This increase brought the total of directs into these states for the period July through November nearly up to the total for last year. Total inshipments into the Corn Belt for the five months' period, both from markets and from directs, were the largest on record.

#### **Nebraska Shipments Heavy**

Indications are that the number of lambs and sheep fed this season will be larger than last season in Indiana, Wisconsin, Minnesota, Iowa, Nebraska and Kansas; little changed in Ohio and South Dakota; and smaller in Illinois, Michigan and Missouri. The largest increases

indicated are in Nebraska and Kansas. The movement of feeder lambs into Nebraska in November was very large, which brought the total for the fall months much above any recent year. Although feeding for the state as a whole may reach near-record volume this season, the number fed in the important Scottsbluff area may be less. In Kansas, a record number of lambs are being finished on wheat pastures this season.

#### Western Feeding Down

Reports from the western states show lamb feeding will be reduced in all of these states except California. Records of shipments up to the end of November into the principal feeding areas in Colorado, the most important of all lamb feeding states, point to a reduction of around 25 per cent for this season, with numbers below a year ago in all the principal areas. This would bring the number fed this season back to the low level of two years ago. The number of lambs on wheat pastures in the plains area of Texas is reported to be materially larger than last year, but the number in feed lots is less. Shipments to Oklahoma wheat pastures have been much smaller this year than they were a year ago.

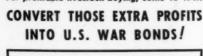
Stocker and feeder cattle moved into the Corn Belt states in record volume during November, at the highest level of prices in at least 22 years, the Department of Agriculture reported. This heavy November movement brought the total for the months of July through November, 1942, well above the total for the corresponding period in 1941, but still somewhat below the totals for 1939 and 1940. Available supplies of cattle indicate that cattle feeding in the Corn Belt could be on a larger scale this winter than last. The actual volume of feeding, however, will be determined by the decisions that Corn Belt farmers make in the next few weeks as to their

feeding operations this winter. Information from the western states indicates that the number of cattle fed in these states will be smaller than last year.

Shipments of stocker and feeder cattle into the 11 Corn Belt states in November, and inspected at stockyard markets, were about 15 per cent larger than in November, 1941, and were the largest for the month in more than ten years. For the months of July through November the total of such shipments this year was about 20 per cent larger than in 1941 and the largest for the period since 1924. The number of stocker and feeder cattle shipped direct into seven Corn Belt states in November was about the same this year as last. but available information points to a considerable increase in direct shipments into other Corn Belt states. For the months of July through November the total of direct shipments into the seven states was somewhat larger than for the corresponding period last year, but below the totals of 1940 and 1939. Total in-shipments, both through markets and direct, for these months were materially larger than in the corresponding months of 1941, and not much below those for the five months in 1939 or 1940.

Reports from the western states indicate that cattle feeding will be on a reduced scale in all of these states except California, where some increase is reported, and in Arizona, where there is little change. The largest relative decreases are reported for Idaho, Utah and Oregon. In Colorado most of the reduction in feeding is in northern Colorado. Some increase in cattle feeding is expected in Texas, where relatively large numbers of cattle are being fattened on wheat pastures, with little change in Oklahoma. Shipments of feeder cattle into the Lancaster, Pa, feeding district this fall were larger than a year ago.





FORT WAYNE, IND.

DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

OMAHA, NEB.

DETROIT, MICH.

DETROIT, MICH.

SIOUX CITY, IOWA

NASHVILLE, TENN.

OMAHA, NEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

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Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

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New York City

#### Record Livestock Supply, Says Meat Board Chairman

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"The livestock and meat industry, through the National Live Stock and Meat Board, now has the greatest opportunity in the history of the organization to serve the industry and humanity," said Harry W. Farr, chairman, at the semi-annual meeting of the Board, which was held in Chicago a short time ago.

"In response to wartime demands, the industry is making available by far the greatest supply of meat ever produced. In the fiscal year ending June 30, 1943, we will probably produce 24 billion lbs. of meat. This is 4½ billion lbs. more meat than was produced in 1941.

"The meat is needed to supply our armed forces and our Allies," he said. "It is needed by our armed forces who consume more than double the national average. We also need meat for those on the home front who are faced with increasing wartime duties. Every man of the industry is anxious to have these demands filled. They realize that meat is needed overseas. They know that the men of the Army and the Navy and the air force must have all the meat they need."

With the Share-the-Meat program now under way and people being urged to eat less meat, Mr. Farr said that an eye must be kept to the future and meat must be kept "alive" in the minds of the nation's 130 million consumers. Lendlease buying will end some day and then there may be a surplus of meats to move to consumers, Mr. Farr told his large audience.

## Urges Off-Season Selling of Increased Hog Crop

"The 15 per cent increase in hog numbers requested by Secretary Wickard for 1943 must be marketed during the off-season if bottlenecks in the packing industry are to be avoided." R. H. Roberts, Agricultural Marketing Administration, told those in attendance at the meat section of the American Society of Animal Production in Chicago this week. "Packing plants this winter are expected to be working at peak capacity and any addition to their processing load next year would hamper efficient operations."

Mr. Roberts said that peak hog runs this season are not expected until in January because of several factors that developed during the summer feeding season. Shortages of help and favorable prices for heavy hogs have been responsible to some extent for laterthan-usual fall marketings.

Other speakers on the program included Paul Goeser of the National Live Stock and Meat Board. Mr. Goeser explained the processing and distribution of boneless beef now being used by the Army. H. R. Kraybill, American Meat Institute, covered operations in the processing of dehydrated meats.

#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, December 17, 1942, reported by U. S. Dept. of Agriculture, Agricultural Marketing Administration:

Hogs (soft & eily	not quoted) .	CHICAGO	WAR saw -		ing Adminis	
BARROWS	& CHTTe.	CHICAGO	BAT. STK. Y	DS. OMAHA	KANS, CITY	ST. PAUL
Good and						
120-140	lbs	113 106 13 es	\$19 00G19 0	0		
		13.45@ 13.90	\$13.00@13.6 13.50@14.1	0	\$13.60@13.90	\$13.506013.70
			14.00@14.3 14.25@14.3	0 \$13,75@14.00	13.75@14.10	\$13.50@ 13.70 13.70@ 13.80 13.75@ 13.85
200-220	lbs.	14 056014 00	14.25@14.8		14.00@ 14.15 14.10@ 14.20	13.75@13.85
240-270	lina	14.10@14.25	14.25@14.2	5 19 006014 10	14,106714.20	13.85 only
	IND. SECRETARIAN	14.100014.25	14.20@14.3 14.10@14.2	0 13.90@14.10 5 13.90@14.10	14.10@14.20	13.85 only
300-330 330-360		14.100014.20	14.10@14.2 14.00@14.2	0 13.90@14.10 5 13.90@14.10 0 13.90@14.10	14.10@14.20 14.10@14.20 14.10@14.20	13.85 only
sows:		14.10@14.20	13.95@14.1	0 13.90@14.10	14.10@14.20	13.75@13.85 13.85 only 13.85 only 13.85 only 13.85 only 13.85 only 13.85 only
Good and	Choles					
270-300	the	19 006014 05	19 77 6 10 0	0 40 00		
	2200	13.90@14.05	13.75@13.9 13.75@13.9 13.70@13.9	0 13.75@14.00 0 13.65@14.00	13.50@ 13.65	13.60 only
330-360 360-400		13,3000 14,05	13.70@ 13.9	0 13.65@14.00 0 13.65@13.90	13.50% 13.65 13.50% 13.65	13.60 only 13.60 only
Good:		10.001/11.00	13.60@13.8	0 13.65@13.85	13.40@13.60	13.60 only
400-450	lbs	13.80@13.95	13.55@13.7	5 19 606 19 90	10 10/210 00	
***************************************	lbs.	13.80@ 13.90	13.456 13.6	5 13.60@13.80 5 13.60@13.80	13,40@ 13.60 13,40@ 13.60	13.60 only 13.60 only
Medium:					20,20,30,00	10.00 001,
250-550	lbs	13.25@13.75	13.30@13.6	5 13.25@13.60	13.40@ 13.60	13.50@13.60
Slaughter Cattle	Vealers, and Cal					
		res:				
STEERS, Ch	0 Has	** ******				
900-1106	0 lbs	15,25@16.25	14.50% 15.56	0 14.25@15.25 5 14.50@15.50 0 14.75@15.75	14.25@15.50 14.75@15.75 14.75@15.75	14.75@15.75 15.00@16.00
1100-1306	0 lbs	15,75@ 16,75	14.75@ 15.73 15.00@ 16.0	0 14.75@15.75	14,75@15,75	15.00@ 16.00
		15.75@16.75	15.00@16.0	0 14.75@15.75	14.75@15.75	15.00@16.00
STEERS, Go	ood:					,
200- 900 900-1100	0 lbs, 0 lbs, 0 lbs, 0 lbs,	13.75@15.00	13.75@14.50 13.75@14.73	0 13.00@14.25 5 13.50@14.75 0 13.75@14.75	13,50@ 14,50 13,50@ 14,75 13,50@ 14,75	13.50@ 15.00
1100-1300	0 lbs	14.25@ 15.75	14.00@ 15.0	0 13.75@14.75	13.50@ 14.75	13,50@15.00 13,50@15.00
1300-150	) Ibs	14.25@ 15.75	14.00@15.00	0 13.75@14.75	13.50@ 14.75	13.50@15.00
STEERS, Me	edium:					
700-1100	9 lbs	11.50@14.25	11.75@14.00	0 11,50@ 13.75 0 11.75@ 13.75	12.00@13.50	11.50@13.50
	0 lbs	11.309/ 14.23	12.00@14.00	0 11.75@13.75	12.25@13.50	11.50@13.50
STEERS, Co						
	0 lbs	10.50@11.50	10.50@11.73	5 10.00@11.75	10.75@12.25	10.00@11.50
HEIFERS, (						
800-1000	0 lbs 0 lbs	14.50@15.50	14.25@ 15.23 14.50@ 15.50	5 13.75@14.50	14,00@15.00	14.00@15.00
HEIFERS, G		14.00% 10.10	14.0000 13.00	0 13.75@14.75	14.00@15.25	14.00@15.00
600- 800	) lbs	19 95 69 14 50	12.75@14.50	10.05510.05		
800-1000	0 lbs	13.25@14.50	13.00@14.50	0 12.25@13.75 0 12.25@13.75	12,50@14.00 12.50@14.00	12.00@14.00 12.00@14.00
HEIFERS, 3					2010000 22.00	12.0040 12.00
	) lbs	10.25@13.25	10.75@13.00	0 10.00@12.25	10.25@ 12.50	10.00@12.00
HEIFERS, C			2011-03-20101	2010000 22.20	10,0000 10.00	10.000 12.00
	0 lbs	8-50@ 10-25	9.50@11.00	9.00@10.00	9.50@10.25	9 75 6 10 00
COWS, All Y		0.004t X0.20	0.100111.0	3.0012 10.00	D. SRPE 10, 20	8.75@10.00
Good		11 50@ 19 75	11,50@12.50	0 11 00 6 10 05	10.75.0 10.50	10 000015 80
Medium	*************	9.25@11.50	9.75@11.50	9.25@ 11.00	10.75@12.50 9.25@10.75	10.00@11.50 9.25@10.00
Cutter a	nd common	7.75@ 9.25	9.75@ 11.50 7.75@ 9.73 6.25@ 7.73	0 11.00@12.25 0 9.25@11.00 5 7.25@ 9.25 5 6.00@ 7.25	9,25@10.75 7,25@ 9,25 5,75@ 7,25	9.25@10.00 7.50@ 9.25 6.25@ 7.50
			0.20gg 1.10	0.000 1.25	5.75 g 7.25	6.20 W 7.50
Boof go	s. Excl.), All Wei	gnts:	11 00@10 0	* ** ******	** ****	** ***
Sausage,	good	12.00@ 12.90	11.00@ 12.2 11.00@ 12.2	5 11.60@ 12.25 5 11.35@ 12.15	11.00@11.50	11.25@ 12.00 11.25@ 12.00 10.50@ 11.25
Sausage,	od good 'medium cutter & com	11.00@ 12.00	10.00@:11.0	9.75@11.60	11.00@11.50 11.00@11.50 9.75@11.00	10.50@11.25
		3.134111.00	8.75@10.00	8.50@ 9.75	8.25@10.25	9.50@10.50
VEALERS,			*******			
Cemmon	d choice and medium	10.50@15.50	14.00@15.23 11.75@14.00	5 13.00@15.00 9.00@13.00	12.50@14.50 9.00@12.50	12,00@15,00 9.00@12.00
Cull		8,50@10,50	7.50@ 11.50	7.50@ 9.00	7.50% 9.00	6.50@ 9.00
CALVES, 500	) lbs. down:					
Good an	d choice	12.00@14.00	11.00@13.50 8.50@11.50	11.00@13.50	10.00@12.50	********
Cull	and medium	9.00@12.00 8.00@ 9.00	8.50@11.50 7.00@ 8.50	11.00@13.50 8.50@11.00 7.00@8.50	8.00@10.00 7.00@ 8.00	********
		2750		1.0046 0.00		*******
Slaughter Lambs	and Sheep:1					
LAMBS:						
Good an	d choice* and good*	14.85@15.35	14.50@15.23	5 14.50@14.75 13.75@14.25	14.50@14.85	14.50@14.75
Medium	and good	13,75@14,75	13.25@ 14.25 9.50@ 13.00	13.75@14.25 11.00@13.50	13.25@ 14.25 11.00@ 13.00	14.50@14.75 $13.00@14.50$ $10.00@12.75$
YLG. WETH			D.000E 10.00	11.004610.00	11.000 10.00	10.00012.10
Good an	d choice*	13 00@ 14 95	13.25@14.00	13.00@14.00	19 956 19 95	12 25 6 14 00
Medium	d choice* and good*	11.50@ 13.00	11.50@ 13.00	11.75@13.00	12.25@ 13.25 11.00@ 12.00	13.25@14.00 12.25@13.25
EWES:						
	d choice	7.40@ 8.35	7.00@ 8.00	6.50@ 7.50	7.00@ 7.65 5.75@ 7.00	7.25@ 8.00
	d choice and medium	6.25@ 7.25	5.75@ 7.00	5.25@ 6.50	5,75@ 7.00	7.25@ 8.00 5.00@ 7.00
Muntations on	wooled stock he	and on anima	to of oursent	someonal marks	from whelmhouse	1

'Quotations on wooled stock based on animals of current seasonal market weights and wool growth.

'Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

#### PACIFIC COAST LIVESTOCK

Receipts for five days ended December 11:

2000	Cattle	Calves	Hogs	Sheep
Los	Angeles5,177	694	2,972	478
San	Francisco 600	100	2,400	2,350
Port	land	150	3,115	2,200

#### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 17,162 cattle, 2,314 calves, 47,815 hogs and 20,433 sheep.

#### PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 12, 1942, as reported to The National Provisioner:

Armour and Company, 4,945 hogs; Swift & Company, 4,462 hogs; Wilson & Co., 5,600 hogs; Western Packing Co., Inc., 4,749 hogs; Agar Packing Co., 9,525 hogs; Shippers, 14,651 hogs; Others, 45,678 hogs.

Total: 25,302 cattle; 4,255 calves; 89,011 hogs; 34,227 sheep.

#### KANSAS CITY

Calves	Hogs	Sheep
519	4,585	9,276
333	2,442	5,458
665	9,063	14,518
536	3,115	4.757
		****
198	5,187	6,566
2.251	24.392	40,575
	519 333 665 3 536 7 198	2 519 4,585 333 2,442 3 665 9,663 536 3,115 7 198 5,187

#### OMAHA

	Cattle and		
	Calves	Hogs	Sheep
Armour and Company	4,664	7,311	10,428
Cudahy Pkg. Co	3,390	5,939	6,995
Swift & Company	3,226	5,037	9,378
Wilson & Co	1,724	5,785	1,910
Others		15,950	

Cattle and calves: Eagle Pkg. Co., 21; Greater Omaha Pkg. Co., 52; Geo. Hoffman, 152; Kroger Pkg. Co., 751; Omaha Pkg. Co., 308; John Roth Pkg. Co., 136; 8o. Omaha Pkg. Co., 709; Superb Pkg. Co., 907; Lincoln Pkg. Co., 108.

Total: 16,148 cattle and calves; 40,022 hogs and 28,711 sheep.

#### EAST ST. LOUIS

(	attle	Calves	Hogs	Sheep
Armour and Company.	2,214	1,489	13,064	5,988
Swift & Company	2,775	3.127	8,094	5,754
Hunter Pkg. Co	1.815	3	11,993	672
Heil Pkg. Co			3,367	
Krey Pkg. Co		****	3,470	
Laclede Pkg. Co			3,276	
Sieloff Pkg. Co		****	855	
Others	2,726	842	3,673	1,510
Shippers	5,237	1,986	18,111	108
Total	4,767	7,447	65,903	14,032

#### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Cudaby Pkg. Co	114 45 52 11 7	10,213 9,781 6,265 158 4,971	5,474 10,340 7,336 23 3,706
Total	329	31,388	26,879

#### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company Armour and Company. Others	2,533	388 349 14	$\substack{12,852\\12,203\\1,248}$	14,953 6,283 291
Total		751 and 526	26,303 8 sheep	21,535 bought

#### OKLAHOMA CITY

		-	Cattle	Calves	Hogs	Sheep
Wilson	& Co		2,643	647 812 4	3,083 3,100 967	1,584 1,221
						2,80
Not i	neluding	432 e	attle,	12,899	hogs and	1,358

#### WICHITA

Ci	attle Calves	Hogs	Sheep
Cudahy Pkg. Co 1	1,017 298	6,785	1,905
Dunn & Ostertag	131	135	****
Fred W. Dold	255	497	****
Sunflower Pkg. Co	34	257	****
Excel Pkg. Co	391	****	****
Others	2,791	908	19
Total	1,619 298	8,582	1,924
Not including 67 cat direct.	tle and 2,2	21 hogs	bought

#### FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour and Company. 2,253 Swift & Company 2,221	2,042 1,796	3,550 3,259	6,504
Blue Bonnet Pkg. Co. 266 City Pkg. Co. 127 H. Rosenthal 51	31 1 5	513 402 35	48
Total 4,918	3,875	7,759	18,048

#### DENVER

		Cattle	Calves	Hogs	Sheep
	and Company.	751	136	6,890	6,379
	Company	1,031	70	6,062	4,212
	Pkg. Co	800	66	3,351	1,902
Others		1,677	161	1,760	617
Total		4.259	433	18.063	13,110

#### ST. PAUL

Cat	tle Calv	res Hogs	Sheep
Armour and Company. 2.4	73 3.2	71 26,781	11,080
	357 1,39		4,526
Dakota Pkg. Co 1,2		87	
		14	****
Swift & Company 3,5			20,719
Others 5,5	251 1,6	03	****
Total14,05	22 11,8	22 58,875	36,325

#### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		18		321
E. Kahn's Sons Co	765	97	8,537	482
Lohrey Packing Co		****	325	****
H. H. Meyer Pkg. Co.		****	4,839	****
J. Schlachter		91	****	53
J. & F. Schroth P. Co.		****	2,987	****
J. F. Stegner Co		249	****	6
Others		783	647	303
Shippers	421	* * * *	2,425	272
	-	decision of		-

Total ...... 3,018 1,238 19,760 1,437 Not including 1,422 cattle, 230 calves, 2,310 hogs and 30 sheep bought direct.

#### TOTAL PACKERS PURCHASES

										Week ended Dec. 12	Prev. week	Cor. week, 1941
Cattle										.133,726	128,999	162,169
Hogs										.397,208	426,187	356,095
Sheep										.239,610	230,906	160,960

#### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., December 17.-At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, receipts expanded but demand continued broad and prices were 30@35c higher than at the close of last week.

Hogs,	goo	bd	to		h	ol	C	e:											
160-	180	lb.		0							 		٠	 		.812	.60@	13.	65

180-220																				
220-330	Ib.				o		0		0	a	۰				0		13	.60%	13.8	45
330-360	lb.		0			0		۰					0			•	13	.50%	18.8	90
Sows:																				
270-360																				
360-400						0		۰												
400.550	1b																19	156	19 6	ans.

Receipts of hogs at Corn Belt markets for the week ended December 17:

	This week	Last
Friday, Dec. 11	50.800	52,600
Saturday, Dec. 12	47,700	59,200
Monday, Dec. 14	55,400	69,100
Tuesday, Dec. 15	61,000	47,800
Wednesday, Dec. 16	56,300	56,800
Thursday, Dec. 17	54,300	54,100

#### SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during November, 1942, by stations:

Cattle	Calves	Hogs	Sheep
Chicago <sup>1</sup> 117,029	17.894	565,048	357,331
Denver 20,114	2.216	43,947	42,385
Kansas City. 70,743	17,592	215,531	96,516
New York			
area <sup>2</sup> 39,988	69,359	216,206	258,897
Omaha 61,690	1.929	237,079	139,902
St. Louis <sup>3</sup> 53,765	35,124	358,535	71,030
Sioux City 31,433	669	135,138	92,801
So. St. Paul'. 65,330	48,058	338,255	157,353
All other			
stations 557,947	307,934	2,912,920	909,827
Total			-
November, 1,018,039	500,775	5,022,659	2,126,042
Total Oct 1,279,771	578.332	4.218,048	2,343,807
5-yr. av. (Nov.			
1937-41) . 875,159	462,637	4,324,904	1,425,903

4931-41) . 875,159 462,637 4,324,904 1,425,903

\*Includes Elburn, III. \*Includes New York City,

\*Newark, and Jersey City. \*Includes St. Louis National Stockyards and E. 8t. Louis, III., and St.
Louis, Mo. \*Includes So. St. Paul, St. Paul, and

Newport.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

#### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

#### \*RECEIPTS

Cattle	Calves	Hogs	Sheep
Fri., Dec. 11 1,970	495	19,322	11,349
Sat., Dec. 12 164	69	8,600	1,412
Mon., Dec. 1415,914	1,443	29,579	17,102
Tues., Dec. 15 6,220	1,333	37,634	8,843
Wed., Dec. 16, 8,461	779	37,043	10,452
Thurs., Dec. 17 4,500	900	29,000	14,000
*Week's total35,095	4,455	133,256	50,397
Prev. week	4,563	123,867	46,783
Year ago46,605	4,500	121,916	31,512
Two years ago37,049	4,386	123,808	25,278
AT 1 - 100 141 - 001	T		

\*Including 198 cattle, 631 calves, 54,927 hogs and 13,935 sheep direct to packers.

#### SHIPMENTS

Cattle	Calves	Hogs	Sheep
Fri., Dec. 11 789	115	3,381	590
Sat., Dec. 12 218	12	631	30
Mon., Dec. 14 3,683	218	4.388	1.978
Tues., Dec. 15 3,507	267	2,798	747
Wed., Dec. 16 4.151	8	3,947	1.805
Thurs., Dec. 17 2,500	200	4,000	1,000
Week's total13,841	693	15,133	5,530
Prev. week14,547	685	10,039	3.275
Year ago11.612	442	8,863	5,295
Two years ago 9,892	414	8,557	5,680

#### +DECEMBER AND YEAR RECEIPTS

	Dece	mber-	Y	ar		
	1942	1941	1942	1941		
	.101,610 .13,047 .414,815 .154,513	119,431 12,472 332,799 113,516	2,108,456 $242,055$ $5,076,353$ $2,502,038$	1,970,079 236,466 4,380,035 2,099,388		

†All receipts include directs.

#### WEEKLY AVERAGE PRICE OF LIVESTOCK

																Cattle	Hogs	Sheep	Lambs
Weel	t	6	21	d	le	ed	1	1	D	ip	ď		1	2	١.	\$15.00	\$13,60	87.50	\$15.35
																15.00	13,50	6.75	15.25
1941	-															12.40	10.50	5.50	11.80
1940																11.85	6.10	3.85	9.25
1939																9.10	5.15	3.85	8,80
1938																10.10	7.15	3.50	8,85
1937	,								,					,	. ,	8.75	7.80	3.60	9.05
Av. 1	19	3	7	-1	19	H	61	ı								\$10.45	87.35	84.05	89.55

#### HOG RECEIPTS, WEIGHTS AND PRICES

No.	Wt.	—P1	ices-
Rec'd	lbs.	Top	Av.
*Week ended Dec. 12.151,900	257	\$13.80	\$13.60
Previous week 167,429	252	13.65	13,50
1941119,446	249	11.35	10.50
1940148,204	238	6.35	6.10
1939144,815	244	5.55	5.15
1938127,826	245	7.50	7.15
1937	231	8,45	7.80
Av. 1937-1941138,500	241	87.85	87.85
*Receipts and average weight	ght fo	r week	ending
Dec. 12, 1942, estimated.			

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Dec. 17:

and suppers, week	Week ended Dec. 17	Prev. week
Packers' purchases Shippers' purchases		79,212 12,454
Total	89,657	91,666

#### STOCKERS AND FEEDERS

Stocker and feeder shipments received in seven Corn Belt states in

November, 1942:	
Cattle a	nd Calves
Nov., 1942	Nov., 1941
8tockyards	182,175 91,378
Total, November	273,553 1,174,648
Sheep   8   Stockyards	119,978 98,732
Total, November	218,710 2,468,945

Data in this report are obtained from offices of state veterinarians. Under "Public Stockyars" are included stockers and feeders which were bought at stockyards markets. Under "Pirects" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest errorte.

#### SLAUGHTER REPORTS

Union iods.

11,349 1,412 17,102 8,843 10,452 14,060

50,397 46,783 31,512 25,278 7 hogs

590 30 1,978 747 1,805 1,000

1941 1,970,079 236,466 4,380,035 2,099,388

ESTOCK

p Lamba 0 \$15.35 15 15.25 10 11.80 15 9.25 15 8.80 10 8.83 10 9.05

15 \$9.55 RICES Prices

80 \$13.60 65 13.50 35 10.50 35 6.10 55 5.15 50 7.15 45 7.90

.85 \$7.35

eek ending

go packers c. 17:

Prev. week

91,666

ERS ents retates1 in nd Calves Nov., 1941

nud lambs

om offices of Stockyards" which were er "Directs" coming from public stock-public stock-and rest es

19, 1942

Special reports to THE NATIONAL PROVI-810NER show the number of livestock slaughtered at 15 centers for the week ended Dec. 12, 1942:

О		ጥ	T	Ŧ.	v
w	α.				

	Week ended Dec. 12	Prev. week	Cor. week, 1941
Chicago†	25,302	22,947	24,961
Kansas City	16,397	17.093	20,067
Omaha*	13,514	16,169	16,664
East St. Louis	12,132	11.847	9.762
st. Joseph	6.682	6,327	7,398
Sionx City	6,225	7.214	10.283
Wichita*	4,984	6,400	6,549
Philadelphia	2,323	2,023	2,382
Indianapolis	2,531	2,463	2,571
New York & Jersey City.	9,467	9.192	10,402
Oklahoma City	7,259	8,259	6,008
Cincinnati	3.855	4.222	3.732
Denver	4,794	4.858	4,182
St. Paul		10.057	17,919
Milwaukee	3,432	3,811	3,789
Total	130,856	132,882	146,669
*Cattle and calves.			

25.000		
Chicago	172,163	119,244
Kausas City 80,495	73.573	43,518
Omaha 85,854	89,433	66,908
East St. Louis1	111,378	72,715
St. Joseph 42,135	44,650	23,906
Sioux City 60,742	61,272	50,207
Wiehita 10,803	12,153	4,652
Philadelphia 16,003	14,748	17,953
Indianapolis 37,397	37,110	24,664
New York & Jersey City, 61,592	52,859	59,004
0klahoma City 20,049	20,026	6,052
Cincinnati 17,262	20,340	17,511
Denver 19,493	16,515	10,205
St. Paul 58,875	65,974	54,051
Milwaukee 18,106	14,869	14,485
Total819,191	807,065	585,075

Includes National Stock Yards, East St. Louis, III., and St. Louis, Mo.

#### SHEEP

Chicago† 34,	227 37,846	22,997
Kansas City 32,	483 28,093	18,433
Omaha 37.	467 34.823	16,905
East St. Louis 20,	985 19,860	8,597
St. Joseph 21.	764 22,761	15,996
Sioux City 25.	677 25,072	15,950
Wichita 1.	924 3,492	2.784
Philadelphia 2,	541 - 3.062	2,695
Indianapolis	868 6,196	4,608
New York & Jersey City. 64.	123 63,126	59,164
	163 3,678	1,984
Cincinnati 1.	581 835	1.528
Deuver 11,	644 11.044	7,404
St. Paul 36,	325 29.318	18,257
	771 2,219	1,883
Total	543 291 425	199.185

†Not including directs.

#### NEW YORK LIVESTOCK

Livestock prices at Jersey City December 14, 1942, as reported by the Agricultural Marketing Administration:

Steers, choice         noming           Cows, medium to good         \$10.50\$\text{x}\$12.5           Cows, cutter and common         \$.50\$\text{x}\$10.2           Cows, canners         7.50 dows	0 5 n
Dulls, good	0
Bulls, medium	5
Bulls, cutter to common 10,00@ 11.0	
CALVES: Venlers, good to choice	0
Hogs: Hogs, good and choice\$13.9	0
Lambs, good to choice\$16,00@16.6	0

Receipts of salable livestock at Jersey City market for week ended December 12, 1942:

Salable receipts Total, with directs	770	3,020 13,487	37	
Previous week:	.6,368	13,487	25,033	55,769

Salable receipts....1,010 3,717 .... 1,374 Total, with directs.5,269 14,199 17,885 53,787

\*Including hogs at 31st street.

Beat that 10 per cent by New Year's!

#### **MEAT SUPPLIES AT EASTERN MARKETS**

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

#### . WESTERN DRESSED MEATS

WESTERN DRESSED MEATS	3		
NI NI	EW YORK	PHILA.	BOSTON
STEERS, carcass Week ending December 12, 1942	4,552	782	649
Week previous	4,808	659	443
Same week year ago	12,544	2,706	2,593
COWS, carcass Week ending December 12, 1942	1,637	2,001	1,349
Week previous	2,910	1,653	1,550
Same week year ago	707	1,279	2,561
BULLS, carcass Week ending December 12, 1942	226	60	55
Week previous	431	104	65
Same week year ago	383	989	103
VEAL, carcass Week ending December 12, 1942	6,390	901	1.264
Week previous	5,156	862	233
Same week year ago	15,393	1,216	683
LAMB, carcass Week ending December 12, 1942	25,790	11,582	11,795
Week previous	23,349	7,929	8,304
Same week year ago	33,593	16,949	19,349
MUTTON, carcass Week ending December 12, 1942	3,639	299	4,095
Week previous	1,398	97	1,992
Same week year ago	2,529	380	1,437
PORK CUTS, ibs. Week ending December 12, 1942	,415,049	334,766	231.088
Week previous1	,277,778	344,254	268,214
Same week year ago	,951,090	439,231	530,343
BEEF CUTS, lbs. Week ending December 12, 1942	191,008		
Week previous	356,157	******	*****
Same week year ago	430,620	*****	
LOCAL SLAUGHTERS			,
	0.100		
The second secon	9,436	2,323	*****
Week previous	9,118 10,402	2,023	*****
Same week year ago			******
CALVES, head Week ending December 12, 1942	15,137	2,211	*****
Week previous	16,119	2,433	*****
Same week year ago	12,384	2,161	*****
HOGS, head Week ending December 12, 1942	62,147	16,003	*****
Week previous	51,220	14,748	*****
Same week year ago	45,769	17,953	*****
SHEEP, head Week ending December 12, 1942	64,329	2,541	
Week previous	62,755	3,062	*****
Same week year ago	59,164	2,695	*****

Country dressed product at New York totaled 4,041 yeal, 3 hogs and 85 lambs. Previous week 3,663 veal, 102 hogs and 70 lambs in addition to that shown above.

#### WEEKLY INSPECTED KILL

Federal inspected slaughter of hogs at 27 centers showed a slight gain for the week ended December 11 compared with a week earlier and an upturn of 23 per cent compared with the same week last year. The slaughter total was heaviest of the season. Cattle kill dwindled again, but processing of sheep and lambs held near the highest point of the

	Cattle	Calves	Hogs	Sheep
New York area!.	9,467	15,194	61,592	64,123
Phila. & Balt	3,901	772	32,553	1,919
Ohio-Indiana				
group <sup>2</sup>		3,379	80,282	12,356
Chicago <sup>8</sup>	28,740	5,015	177,089	81,854
St. Louis area4.		8,270	113,296	20,985
Kansas City	16,397	3,514	80,495	32,483
Southwest				
group <sup>5</sup>	19,925	7,233	94,792	49,600
Omaha	12,933	381	85,854	37,467
Sioux City	6,200	188	60,742	25,677
St. Paul-Wis.	00 000	80.010	100 004	*** ****
group <sup>6</sup>	22,090	32,840	183,284	48,816
So. Minn.	13,755	7.824	268,438	57,465
So. Minn	15, (50	1,824	200,400	01,400
Total	156,228	84,810	1,238,417	432,745
Total prev.				
week				432,236
Total last year.	175,967	74,016	945,244	308,044
Haslades New	Voule	£356 m 35	ownerk and	Tomoom

'Includes New York City, Newark, and Jersey City. Includes New York City, Newark, and Jersey City. Includes Cincinnati and Cleveland, Obio, and Indianapolis, Ind. Includes Elburs, Ill. Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth, Sincludes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Lowa.

Packing plants included in the above capulation

lowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

#### CANADIAN LIVESTOCK PRICES

#### GOOD STEERS

	ended Dec. 10	Last	week 1941
Toronto	\$10.23	\$10.44	\$ 8.81
Montreal	11.35	10.90	9.40
Winnipeg	9.93	9.75	8.50
Calgary	9.85	9.75	8.50
Edmonton	*** ****	9.75	8.00
Prince Albert	*** ****	9.37	****
Moose Jaw	9.00	8.75	7.50
Saskatoon	8.90	9.00	7.70
Regina	9.25	8.75	7.50
Vancouver	10.25	10.00	8.35
V)	EAL CALVI	83	
Toronto	\$15.08	814.71	\$12.90
Montreal	15.15	15.00	13.25
Winnipeg	12.83	12.50	10.75
Calgary	10.00	9.75	8.25
Edmonton	*** ****	11.00	9.00
Prince Albert	*** ****	10.00	8.50
Moose Jaw	10.75	10.50	9.00
Saskatoon	11.25	11.00	9.80
Regina	11.25	10.50	9.50
Vancouver	11.00	11.00	8.50
HOG	CARCASSE	5 B1*	
Toronto	\$16.55	\$16,50	814.81
Montreal	16.63	16.62	15.00
Winnipeg	15.35	15.35	13.75
Calgary	15.15	15.20	13.30
Edmonton		15.20	13.25
Prince Albert	*** ****	15.10	13,25
Moose Jaw	15.20	15.20	13.40
Saskatoon	15.10	15.10	13.35
Regina	15.10	15.10	13.40
Vancouver	16.15	16.15	14.25
***************************************			

\*Official Canadian bog grades are now on car-cass basis, quotations from B1 Grades; Grade A. \$1.00 premium.

#### GOOD TAMBS

Toronto	8 \$13.10 \$11.58
Montreal 13.3	13.10 11.25
Winnipeg 12.00	9 11.93 9.69
Calgary 11.00	0 10.35 9.15
Edmonton	
Prince Albert	. 10.37 8.10
Moose Jaw 10.90	10.65 9.00
Saskatoon 10.13	5 10.30 8.25
Regina 10.7	5 10.25 8.25
Vancouver 11.0	0 10.95

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#### **Positions Wanted**

MANAGER—Superintendent wants to change posi-tions. Good reason for so doing! Practical, pro-gressive and have had a vast experience. Draft exempt. Want a permanent connection. Know all phases live stock, manufacture, distribution, costs, labor, etc. W-190, THE NATIONAL PROVISION-ER, 407 8. Dearborn St., Chicago, Ill.

WANTED: Position as manager or superintendent, Thoroughly capable of taking complete charge-know costs, yields and how to figure them. Turn out quality products—bandle labor efficiently, W-198, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago, III.

BEEF, Veal and Lamb man. Large and small packer experience—have operated boning and bectuting departments. Very successful working with cattle buyers. Age 42. W-199, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago, Ill.

SUPERVISOR wants position—edible and inedible rendering, lard refining, meat scrap, tankage and bone manufacturing. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

#### **Equipment for Sale**

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER: 4—Anderson No. 1 Oil Expellers: 2—4x8 and 4x9 Lard Rolls: Dopp Kettles, all sisse, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert, and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 268 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

#### Wanted

#### Pigs Feet & Lamb Tongues

Fresh or Frozen Front Feet in barrels or boxes. Fresh or Frozen Long Cut Lamb Tongues with

State number of pieces to pound. Wire or air mail your offerings.

WEBER'S PICKLED MEAT PRODUCTS, NEWARK, N. J.

#### Wanted to Rent

WANTED TO RENT: small beef packing plant or slaughter house approved for Bureau of Animal Inspection or could be refinished for BAI New York, Ohio, Indiana, Michigan. W-205, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chi-cago, Ill.

WANTED: To lease, Packing House with capacity and quota of 300 hogs and 100 cattle per day. Must be government inspected and lessee must be quaranteed to retain it. Answer giving name, address, rental price asked, capacity and quota. W-210, THE NATIONAL PROVISIONER, 407 8. Dearborn 8t., Chicago, Ill.

#### WANTED

BEEF KILLING PLANT in southern Michigan. W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

#### Men Wanted

#### WANTED

CHIEF ENGINEER and Master Mechanic for me CHIEF ENGINEER and Master Mechanic for me-dium size plant killing hogs, sausage making, can-ning, etc. To have full charge of mechanical de-partment and boiler and engine room. Good op-portunity and permanent position for right man. State experience and where can be interviewed. W-206, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

FOREMAN for Pork Cut, Beef Boning and one who knows how to make fresh sausage and has knowledge of curing hams and bacon. Must be skilled knife man, draft exempt. Give full details and salary expected. Plant located in Northern Ohio. W-207, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Skilled beef butchers: pork cut and kill butchers; curing men; casing helpers, task room helpers. Modern busy plant in Northeastern Ohio. Give full details. W-298, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago, Ill.

GENERAL LEDGER—Bookkeeper—accurate, handle current account—analysis—and finished statement for Detroit concern. Reply giving draft status and full particulars. W-209, THE NATIONAL PROVISIONEK, 407 S. Dearborn Mt. Chicago, Ill.

#### Professional Services

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Analyses by a reliable graduate chemist. Jean E. Hanache'

82-03 165th Street, Jamaica, N. Y.

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MODERN up-to-date Pork Packing Plant for sale. Nine refrigerated trucks. Equipped to kill 300 togs a day. Built up good reputation on anuasge and scrapple. Must have at least \$30,000 cash. No trillers. W-195, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

FOR SALE: Small, modern, fireproof, pork packing plant; equipped, Philadelphia area. Can get United States Inspection. W-204, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago, Ill.

#### **Equipment Wanted**

#### WANTED

INSULATED 20 foot Semi-Trailer and Tractor. W-194, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago, Ill.

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19, 1942

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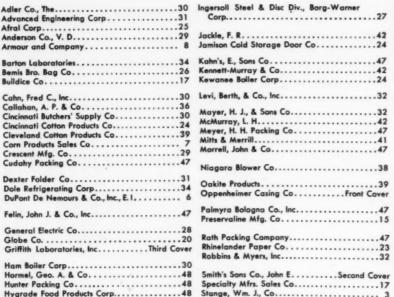
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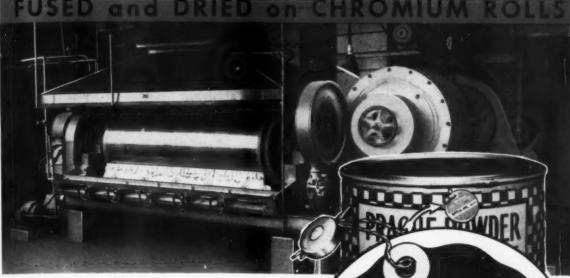
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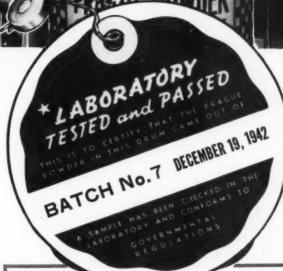
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They're actually hand-measured for diameter!



**TO THE TINIEST FRACTION OF AN INCH,** every Swift's Pork Casing is individually hand-measured for diameter. Swift's precision sizing guarantees pork casings that produce unvarying sausage uniformity, maximum consumer sales appeal. Lengths are always liberal for fullest stuffing capacity.

MULTIPLE CLEANING of Swift's Pork Casings with specially designed equipment thoroughly removes fat and surplus tissue . . . assures you clean casings . . , casings of greater transparency. Swift's Pork Casings are always pearly white in color, the sure sign of freshness. You'll find that these casings stuff easier, that they effectively play up the goodness of the stuffing you use.

**PRESSURE TESTING** assures you casings free from holes, tears and other flaws that slow down production. Every foot of Swift's Pork Casings is fully inflated, carefully inspected. Perfect pork casings such as these speed production, reduce costs.



## Natural casings make better sausage . . . naturally!



Experienced sausage men have long placed their confidence in *natural* casings for many sound reasons. Natural casings contribute greatly to sausage flavor for they permit more complete, even smoke penetration; they cling tightly to the stuffing; they seal in and protect the sausage contents, keep them extra tender and juicy.

Women who buy your sausage judge it to a great extent by the condition, color, and appetizing appearance of the casing. That's why it's so *really* important that your fine sausage mix goes only into perfect casings . . . casings that create maximum eye appeal.

For profitable results—in the shop, in your dealers' display cases—depend on Swift's Pork Casings.



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. . top quality casings for every type of sausage

